

Sunday Lunch

£35 2 courses or £40 for 3 courses

TO START

Scrambled Clarence Court eggs, cured salmon,
toasted sourdough, salmon caviar

Chilled pea and mint soup, oak smoked trout, confit leeks, mint yogurt.

Berners Tavern house salad, salt beef, poached egg, French beans, ranch dressing,
sun-dried tomato

Crispy Dingley Dell ham hock, pineapple and chilli ketchup, fried pullet egg, herb salad



TO FOLLOW

Miso baked aubergine, crispy courgette, tomato and courgette couscous, basil labneh

Slow cooked Dingley pork belly, roasted cabbage, pineapple ketchup

Buccleuch Estate sirloin, roasted onion, white onion purée

Roast lamb saddle, Tender stem broccoli, broccoli purée

Roasted Cornish Cod, spring vegetable and fennel broth

All served with roast potatoes, Yorkshire pudding, buttered sugar snaps, cauliflower cheese



TO FINISH

Chocolate and raspberry slice, raspberry sorbet

Coconut and mango mousse, lime meringue, mango and star anise sorbet

Poached peach, Champagne mousse, peach consommé

Selection of British cheese crackers and chutneys

*For dietary requirements and food allergies, please ask one of our team members for assistance.
(v) Denotes that the dish is or can be altered to be suitable for vegetarians.*

All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill.

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