

COCKTAILS

FROM "BERNERS TAVERN CLASSICS"

THE VENETIAN MERCHANT

Select, peach, Del Professore Classic Bitters, prosecco 16

DILL OR NO DILL

Plymouth, lemon, cucumber, elderflower 16

HANABIRA

Hendrick's Orbium, jasmine and green tea crème de pêche, lemon, milk 16

SWEET DARKNESS

Jack Daniel's Single Barrel, fig espresso, fair cocoa 16



CHAMPAGNE BY THE GLASS

served from the trolley

NV Ruinart Reims Champagne France Brut 'R' 19

NV Ruinart Reims Champagne France Brut Rosé 21.5

NV Ruinart Reims Champagne France Brut Blanc de Blancs 22

Dom Pérignon Brut 2010 49

English Sparkling Wine Nyetimber Classic Cuvée NV 19.5

TO START

Kent cauliflower soup with new season chestnut and black pudding, brown butter salsify 14

Berners Tavern pork and pistachio pie bread and butter pickles, piccalilli, mustard served tableside 18

Gin cured salmon, juniper yogurt yuzu pear, pickled Kohlrabi 16

Berners Tavern house salad, salt beef poached Clarence Court egg, ranch dressing sun dried tomato, French beans, croutons 15

Roasted new forest wild mushroom focaccia with mushroom ketchup and Harrogate blue cheese 16

Crispy smoked ham hock pineapple and chilli ketchup, fried pullet egg 16

Mixed leaf salad, truffle dressing 7/10



TO FOLLOW

Charcoal cooked Char Shui Dingley dell pork chop roasted figs with pickled purée served with new season cabbage 30

Line caught crusted cod, white coco beans with fennel, yuzu kosu and masu beurre Blanc 35

Herdwick lamb rump, mashed potato white onion purée, sprouting broccoli anchovy dressing 38

Berners Tavern mac and cheese (v) 25
Braised beef blade 28
Poached lobster 35

Miso baked aubergine, crispy courgette, tomato and courgette couscous, basil labneh (v) 28

GRASS FED SCOTTISH STEAKS

By carefully selecting some of Scotland's most conscientious farmers, Buccleuch Estate has access to some of the finest grass fed Scottish beef

Chargrilled on our Harrison grill served with Koffman's fries

Rib eye 10oz 38

Fillet 8oz 40

Sauces

Béarnaise 3

Peppercorn 3



FISH AND CHIPS

(Tues -Thur 5pm- 10:00pm)
(Fri-Sat 12pm-2:30pm)

Battered Cornish cod, crushed peas tartare sauce, triple cooked chips 25

TO SHARE

Buccleuch Estate Côte de Boeuf
Smoked bone marrow butter, béarnaise peppercorn sauce
house salad
Koffman's fries 90

8 hour slow cooked Cumbrian Herdwick lamb shoulder for two served with pearl barley risotto, roasted root vegetables
80 for two

DESSERTS

Chocolate and raspberry slice
raspberry sorbet 10

Coconut and mango mousse
lime meringue, mango and star anise sorbet 10

Caramelised pear and milk chocolate éclair
pear sorbet 10

Apple and ginger mousse, gingerbread crumble
apple sorbet 10

Strawberries and cream flaming Alaska
serves two 18

Selection of British cheeses
crackers and chutneys 14



SIDE ORDERS

Roasted tenderstem broccoli 6
Mac and cheese 10
With beef blade 12
Koffman's fries 6

OPENING TIMES

BREAKFAST

Monday – Sunday
7am – 10am

LUNCH

Friday – Saturday
12pm – 2:30pm

Sunday
12pm – 2:30pm

DINNER

Tuesday – Saturday
5pm – 10pm