

COCKTAILS

FROM "BERNERS TAVERN CLASSICS"

THE VENETIAN MERCHANT

Select, peach, Del Professore Classic Bitters, prosecco 16

SPRING CUP

Plymouth, Martini Ambrato, Italicus, St. Germain, lemon, tonic 16

WILLIAM KIDD

Macallan 12, Blackwell spiced rum, kumquat, apple, orgeat, ginger, lime 16

CLARITA

Patron silver, Vida Mezcal, maraschino, grapefruit, basil, bitters 16

JAMESTOWN

Woodford reserve, Sloe Gin, arrack, chamomille, pineapple, lemon 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 2010 49

English Sparkling Wine Nyetimber Classic Cuvée NV 19.5

TO START

Jerusalem artichoke soup, roasted winter vegetables, pickle daikon radish, truffle and celeriac crumble 16

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 kosho 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

BBQ squash, orzo risotto, roast artichokes, crispy kale, nuts and seeds (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- 21:45pm)

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

TO SHARE

£90

Buccleuch Estate Côte de Boeuf garlic and herbs butter, béarnaise peppercorn sauce house salad Koffman's fries

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

DESSERTS

Chestnut and Vin Santo mousse with chestnut puree and vanilla crumble 10

Vanilla and blackberry millefeuille, blackberry and rosemary sorbet 10

Caramelised pear and milk chocolate éclair pear sorbet 10

Apple and ginger mousse, gingerbread crumble apple sorbet 10

Pistachio and honey 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

DINNER

Tuesday – Saturday
5pm – 9:45pm

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.

@BERNERSTAVERN