

COCKTAILS

FROM "BERNERS TAVERN CLASSICS"

THE VENETIAN MERCHANT

Select, peach, Del Professore classic bitters, prosecco 17

SPRING CUP

Plymouth, Martini Ambrato, Italicus, St. Germain, lemon, tonic 17

WILLIAM KIDD

Macallan 12, Blackwell spiced rum, kumquat, apple, orgeat, ginger, lime 19

CLARITA

Patron silver, Vida mezcal, maraschino, grapefruit, basil, bitters 18

JAMESTOWN

Woodford reserve, sloe gin, arrack, chamomile, pineapple, lemon 17



CHAMPAGNE BY THE GLASS

served from the trolley

NV Ruinart Reims Champagne France Brut 'R' 21

NV Ruinart Reims Champagne France Brut Rosé 22

NV Ruinart Reims Champagne France Brut Blanc de Blancs 25

Dom Pérignon 2012 55

English Sparkling Wine Nyetimber Classic Cuvée NV 20

TO START

Chilled English pea and mint soup, goat cheese mousse, summer radishes and brioche croutons 16

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

Housemade focaccia, mint pesto, goat cheese mousse, peas broad beans watercress salad 16 (v)

Isle of Wight Heirloom tomato salad, black olives, burrata and basil emulsion 16 (v)

Mixed leaf salad, truffle dressing 8/12 (v)

SEAFOOD

Prawn cocktail, lobster jelly, avocado wasabi purée, crispy shallots 19

Crab on toast, Cornish steamed crab mayo, cucumber, celery and apple salad 19

Galician chargrilled Octopus, Wye Valley asparagus, chives emulsion, Grenobloise Sauce 20

TO FOLLOW

Cornish cob chicken paillard, garlic butter, pickled peppers, harissa mayo, leaf salad, frozen feta 24

Charcoal cooked Char Sui Dingley dell pork, yuzu apple, kimchi radicchio Treviso, jalapeño, apple purée 31

Line caught crusted cod, squid, trofie pasta, summer vegetables, yuzu kosho and tomato essence 35

Roasted lemon sole, royal blue prawns, crushed potato, parsley, lemon 45

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

Berners Tavern mac and cheese 25 (v) with Braised beef blade 29 with Poached lobster 36

Baked courgette, ratatouille and goat cheese with toasted freekeh and bbq sweetcorn risotto 28 (v)

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 39

Sirloin 10oz 38

Fillet 8oz 43

Sauces

Béarnaise 3 Peppercorn 3



FISH AND CHIPS

Tuesday – Friday

Battered Cornish cod, crushed peas, tartare sauce, triple cooked chips 27

TO SHARE

For two £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 served with peas, broad beans and sugar snaps, pak choi and bbq jersey royal potatoes, mint pesto

SIDE ORDERS

English peas, broad beans and ham hock emulsion 6

Roasted tenderstem broccoli 6

Koffman's fries 6

Mac and cheese 10

With beef blade 12

DESSERTS

Chocolate and apricot mousse, thyme poached apricots, apricot sorbet 12

Poached rhubarb, yogurt mousse and rose sauce sorbet 11

Orange blossom cream choux, passion fruit gel, passion fruit sorbet 11

Lemon mascarpone cream, gin and lemon-soaked strawberry salad, basil sorbet, merengue shards 11

Flaming Alaska, cherry sorbet and vanilla ice cream serves two 18

Selection of British cheeses crackers and chutneys 16



OPENING TIMES

BREAKFAST

Monday – Sunday
7am – 10am

DINNER

Tuesday – Saturday
5pm – 9:45pm

(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