

## COCKTAILS

### ABSOLEM

Grey Goose, shiitake, mead, Martini Rubino, grapefruit, maple, honey, bitters 17

### CLANDESTINE

Macallan 12, Discarded Banana, amontillado sherry, cacao, bitters 25

### CLARITA

Patron silver, Vida mezcal, maraschino, grapefruit, basil, bitters 17

### IMPERIAL SPRITZ

Italicus, Suze, orgeat, thyme, pale ale, lemonade 17

### FIGS ME

Woodford Reserve, figs, pear sherbet, citrus, Franklin & Sons soda 17

### BEER AWARE

Atopia, cucumber, honey, lime, raspberry, ginger beer 11

### FREE THYME

Sipsmith Free Glider, pear, lemon, thyme 11



## CHAMPAGNE BY THE GLASS

*served from the trolley*

Veuve Clicquot Brut  
"Yellow Label" 23

Veuve Clicquot Rosé 25

Veuve Clicquot Brut  
"Vintage" 2012 33

Veuve Clicquot  
"La Grande Dame" 2012 49

English Sparkling Wine  
Nyetimber Classic Cuvée NV 23

## TO START

Wild new forest mushroom soup, beef fat fried brioche, quail egg, roasted selection of mushrooms 17

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

Beetroot cured Loch Duart salmon, yuzu purée,  
pickled heritage beetroot, red meat radishes furikake,  
Japanese dressing 17

Estate Buccleuch beef tartare,  
Marmite butter sourdough bread, jalapeño mayonnaise,  
pickled baby onions, watercress 17

Butterhead salad, chicken popcorn, miso dressing,  
baby tomatoes, crispy bacon 17

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



## TO FOLLOW

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

Charcoal cooked Char Sui Dingley Dell pork chop,  
fermented Hispi cabbage, port and red cabbage purée,  
hunter sauce 33

Line caught crusted cod, white coco beans,  
apple, baby fennel, smoked mussels,  
bouillabaisse sauce 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,  
toasted freekeh, 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

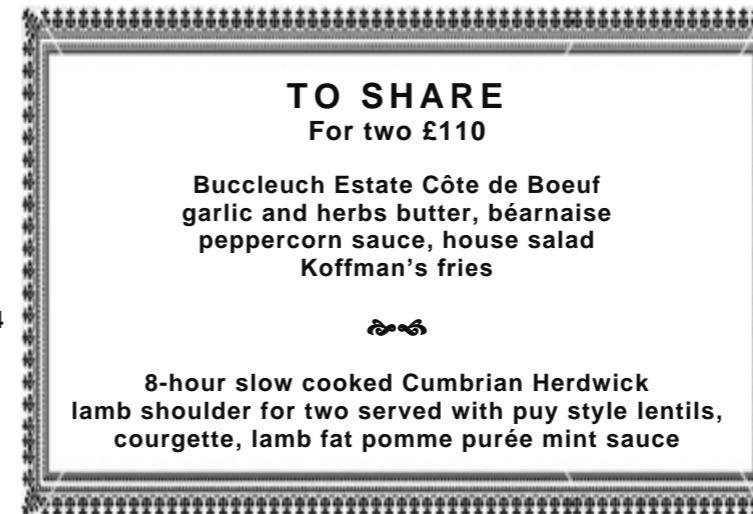
Sauces  
Béarnaise 3 Peppercorn 3



## FISH AND CHIPS

Tuesday – Saturday

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



## SIDE ORDERS

Jersey Royal potato,  
kale and seaweed butter 6

Toasted root vegetables 6

Roasted tenderstem broccoli 6

Koffman's fries 6

Mac and cheese 10  
With beef blade 12

## DESSERTS

Maple syrup and raspberry panna cotta,  
raspberry and ginger sorbet 12

Earl grey and orange éclair,  
burnt orange ice cream 12

Lemon rice pudding,  
blackberry and rosemary compote,  
coulis, blackberry sorbet 11

Rum baba "Mont Blanc", chestnut and apple purée,  
vanilla Chantilly, caramel poached apples 12

Coffee and gianduja Alaska,  
chocolate and coffee liquor sauce, flamed with vodka,  
garnished with almond, chocolate and orange  
serves two 19

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