

## 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

## TABLE SNACKS

Gin cured salmon tartlet, yuzu gel  
Japanese dressing 9

Truffle arancini 9

Mini Berners Tavern Mac & Cheese (v) 10  
With braised beef blade 12

Dingley Dell charcuterie selection pickles,  
Bread and butter 12

## TO START

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

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

Berners Tavern house salad Salt beef, poached egg,  
sundried tomatoes French beans, ranch dressing 15

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

Berners Tavern mac and cheese 25 (v)  
with braised beef blade 29 or poached lobster 36

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

Rib eye 10oz 39

Fillet 8oz 43

Peppercorn sauce 3

## SIDE ORDERS

Roasted tenderstem broccoli 6

Koffman's fries 6

## DESSERTS

Earl grey and orange éclair,  
burnt orange ice cream 12

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

Selection of British cheeses  
crackers and chutneys 16



## OPENING TIMES

**BREAKFAST**  
Monday – Sunday  
7am – 10am

**LUNCH**  
Tuesday – Saturday  
12pm – 2pm

**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*