

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)

SEAFOOD

Prawn cocktail, lobster jelly,
avocado wasabi purée, crispy shallots 20

Baked Orkney scallop, pomme purée,
Jerusalem artichoke, dashi beurre blanc 18

TO FOLLOW

Charcoal cooked Char Siu 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

Artichoke and spelt risotto, baked kohlrabi, roasted
Jerusalem artichoke, kale and truffle dressing 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

TO SHARE

For two £110

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 puy style lentils,
courgette, lamb fat pomme purée mint sauce

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

LUNCH

Tuesday – Saturday
12pm – 2pm

DINNER

Tuesday – Saturday
5pm – 9:45pm