

COCKTAILS

ROUNDHOUSE CASTLE

Plantation 3, Aperol, Galliano, sherry, rose, clementine, pale ale passionfruit cordial 18

MERIDIAN TOWER

Macallan 12, Hennessy VS, Rinquiquin, Malawi Antlers tea, lemon, basil, honey, bitters 23

BODEGA PALM

Los Siete Misterios, Casamigos Reposado, Ancho Reys, kumquat, guava 22

NOSEY NEIGHBOURS

Michter's Rye, Umeshu whisky, Peller Icewine, Somerset Brandy 22

BLAZING RITZY

Johnnie Walker Black Label, Grand Marnier, mandarin, banana, ginger, lemon, bitter 18

DANCE WITH PANDA

Sipsmith Free Glider, pandan mint cordial, elderflower, cucumber, tonic, lime 12

SUNSET BLISS

Sipsmith Free Glider, pineapple, guava, ginger, lime 12



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

Copenhagen Sparkling Tea
"BLÅ" Alcohol Free NV 15

TO START

Spring peas and wild garlic soup, broad beans, courgette, pancetta, crispy Bufford Brown egg 18

Butterhead salad, chicken popcorn, miso dressing, baby tomatoes, crispy bacon 18

Raw vegetable crudité, chickpea and harissa hummus, black olive crumble, toasted sourdough bread 17 (vg)

Homemade focaccia, basil and mint pesto, courgette ribbons, olive, and sundried tomato dressing, lemon and thyme ricotta 19 (ve)

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

TO FOLLOW

Charcoal cooked Char Siu Dingley Dell pork chop, heritage beetroot kimchi, braised white chicory, pineapple and saffron puree, mustard seed dressing 35

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

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

Seabream, saffron couscous, roasted baby gem lettuce, cherry tomatoes, sauce vierge 36

Line caught crusted cod, white coco beans, apple, baby fennel, smoked mussels, bouillabaisse sauce 36

Berners Tavern mac and cheese 26 (ve)
with braised beef blade 30
with poached lobster 37

Spring herbs risotto, braised morel mushrooms, Bok choy and broad bean salad 29 (ve)

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 Mibrasa grill, served with Koffman's fries

Rib eye 10oz 41

Sirloin 10oz 39

Fillet 8oz 45

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 with petit pois à la française, heritage carrots, pomme puree, mint pesto



Buccleuch Estate Chateaubriand, marmite butter, mashed potatoes, braised beef blade, mushroom sauce

SIDE ORDERS

Truffle mashed potato 10 (ve)

Roasted tenderstem broccoli 7 (vg)

Koffman's fries 6

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

Mac and cheese 10 (ve)
with beef blade 12

DESSERTS

Banana and milk chocolate choux bun, salted caramel and banana ice cream 12

Chocolate and Hazelnut praline tart, chocolate and Cointreau sorbet 14 (vg)

Rhubarb and blood orange trifle, honey madeleine sponge 12

Selection of British cheeses crackers and chutneys 16 (ve)



OPENING TIMES

BREAKFAST

Monday – Sunday
7am – 10am

LUNCH

Monday – Saturday
12pm – 2pm

DINNER

Monday – Saturday
5pm – 9:45pm

(ve) Denotes that the dish is or can be altered to be suitable for vegetarians. (vg) Denotes that the dish is or can be altered to be suitable for vegans.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

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