

## COCKTAILS

### FOOD FOR THOUGHT

Siete Misterios, Casamigos reposado, sherry,  
Dill, Coconut and Tonic water 21

### MIDAS TOUCH

Macallan 12yo, Poire Williams, Cynar, truffle 23

### STORM IN A TEACUP

Bombay Premier Cru, Moscato D'asti, Falernum,  
Rinquinquin, elderflower 22

### SNEAK PEAK

Everleaf Mountain, mandarin,  
vanilla and Crodino 14

### FAUX PAS

Everleaf Marine, cucumber,  
basil and rhubarb tonic 14

## CHAMPAGNE BY THE GLASS

*served from the trolley*

Veuve Clicquot Brut  
"Yellow Label" 25

Veuve Clicquot Rosé 27

Ruinart Blanc de Blancs NV 35

Dom Pérignon 2013 68

Krug "Grande Cuvée" NV 88

Copenhagen Sparkling Tea  
"BLÅ" Alcohol Free NV 15

## TO START

Clear chicken broth, spring vegetables,  
confit chicken leg, trofie pasta, basil pesto 19

Berners Tavern "Lyonnaise Salad",  
Burford Brown, crispy egg,  
smoked pork jowl vinaigrette, spring radishes,  
sourdough crouton 19

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

Line caught yellowfin tuna tartare,  
wasabi emulsion, daikon radishes, plum,  
Japanese dressing and seaweed cracker 20

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



## TO FOLLOW

8 hour slow-cooked beef short ribs,  
BBQ calçot onions, creamy potatoes,  
chimichurri sauce 38

Ray Wings schnitzel, fennel and citrus salad,  
jalapeños, blood orange tartar sauce 29

Herdwick lamb rump,  
crushed Jersey Royal potatoes,  
smoked baba ghanoush, wild garlic leaf,  
anchovies dressing 38

Berners Tavern mac and cheese 26 (vg)  
with braised beef blade 32  
with poached lobster 37

Homemade sweet pea gnocchi,  
whipped ricotta cheese,  
broad beans, sugar snaps, pea shoot salad,  
mint oil 31 (vg)

Roasted lemon sole, royal blue prawns,  
crushed potato, parsley, lemon 46



## SIDE ORDERS

Roasted tender stem broccoli 7 (ve)

Koffman's fries 6

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

Mac and cheese 10 (vg)  
with beef blade 12

## 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

Steak Frites 22

Rib eye 10oz 41

Sirloin 10oz 40

Fillet 8oz 45

Sauces  
Béarnaise 3 Peppercorn 3

## BRITISH BEEF TO SHARE

For two £110

Buccleuch Estate Côte de Boeuf garlic  
and herbs butter, béarnaise peppercorn sauce,  
house salad, Koffman's fries



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

## OPENING TIMES

### BREAKFAST

Monday – Sunday  
7am – 10am

### LUNCH

Monday – Saturday  
12pm – 3pm

Sunday Roast  
12pm – 3pm

### DINNER

Monday – Saturday  
5pm – 9:45pm

Sunday  
6pm – 9:45pm