

COCKTAILS

FOOD FOR THOUGHTS

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

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

Buccleuch Estate beef tartare, chive emulsion, pickled mushrooms, miso egg yolk, sourdough bread 19

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

Roasted Galician octopus, heritage carrots salad, garlic puree, chorizo XO dressing 21

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

Berners Tavern pork and pistachio pie, bread and butter pickles, piccalilli, mustard served tableside 20

We will be donating £1 to Magic Breakfast, a charity dedicated to providing nutritious breakfast to children in need across England and Scotland.

SEAFOOD

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

Orkney scallop Pot-au-feu, preserved lemons, salsify puree 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

Line caught crusted cod, fermented fennel, pickled mussels, tomato and saffron velouté 37

Creedy carver roasted chicken breast, Pommes Anna, braised morel, Wye Valley asparagus, Albufera sauce 39

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

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

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)

“Zero waste” roasted broccoli stem, spring greens,wild garlic and broccoli puree, saffron orzo pasta 28 (ve)

SIDE ORDERS

Truffle mashed potato 10 (vg)

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

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

Slow-cooked shin of beef, spring greens and Miso peas, bone marrow mash potatoes, beef sauce

Buccleuch Estate Chateaubriand, Marmite butter , mashed potatoes

OPENING TIMES

BREAKFAST

Monday – Sunday
7 am – 10 am

LUNCH

Monday – Saturday
12 pm – 3 pm

Sunday Roast
12 pm – 3 pm

DINNER

Monday – Saturday
5 pm – 9:45 pm

Sunday
6 pm – 9:45 pm