

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

T O S T A R T

3/6 Fine de Claire Irish oysters, shallot and lemon 9/18

Cornish fish soup with garlic cheese bread 19

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

Cured stone bass tartare, blood orange and poached rhubarb, pickled red chili, strawberry and rhubarb consommé 18

South coast Tuna wasabi and avocado 20

Steak tartare with egg yolk jam, crispy onions, and chives 19

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

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.

SALAD AND SANDWICHES

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)

Croque Madame, fried egg and salad, chili jam 19

Aged burger, pulled BBQ pork with brioche bun, Churchill sauce and fries 20

Heritage tomato salad, creamed burrata, rocket leaves, olive crumble, toasted focaccia 18 (vg)

Salade verte, green goddess sauce, various radishes 10 (vg)

T O F O L L O W

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

Cornish hake, Jersey Royal potatoes, sauce Vierge 30

Creedy Carver confit duck leg, beans cassoulet, vichyssoise sauce, crispy chicken skin 29

Cornish clams, mussels and squid risotto, xo sauce, Montgomery cheddar cheese, preserved lemon 39

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 and mint oil 31 (vg)



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

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
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