

## COCKTAILS

### FOOD FOR THOUGHT

Siete misterios, Casamigos reposado, Sherry, Dill, Coconut and Tonic water 21

### MIDAS TOUCH

Macallan 12yo, Poire William, 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 PAX

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

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

## SEAFOOD

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

Orkney scallop Pot-au-feu, preserved lemons, salsify puree 20

## TO FOLLOW

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

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

Oak leaf 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

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

"Zero waste" roasted broccoli steam, spring greens, wild garlic and broccoli puree, saffron orzo pasta 28 (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 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, braised beef blade, mushroom sauce

## 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

## DESSERTS

Strawberry Eton Mess, mascarpone and vanilla cream, berries compote, merengue, strawberry sorbet 14

Rhubarb and crème fraiche mousse, vanilla tuile, poached rhubarb, blood orange, rhubarb rose sorbet 14

Vegan chocolate & olive oil Pave, biscuit, hazelnut & orange ice cream 13 (ve)

Crème caramel, Pedro Ximenez raisins, clementine granit 12

Peach and almond Alaska, flamed with Calvados & garnished with almond nibs, ruby chocolate, amaretti, freeze dry yoghurt, peach and thyme sauce serves two 20 (vg)

Selection of British cheeses with Membrillo jam, grapes and fig chutney 17 (vg)

Sorbet selection 10



## 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