

## 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

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

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

## SALAD AND SANDWICHES

Berners Tavern "Lyonnais 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)

## TO FOLLOW

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

Plaice fish schnitzel, fennel and citrus salad, jalapenos,  
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

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

Battered Cornish fish, crushed peas  
tartar sauce, triple cooked chips 28

## 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

## 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

## DESSERTS

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  
7am – 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