

CHAMPAGNE BY THE GLASS

served from the trolley

Veuve Clicquot Brut "Yellow Label" NV 25

Veuve Clicquot Rosé NV 27

Ruinart Blanc de Blancs NV 35

Dom Pérignon 2013 68

Copenhagen Sparkling Tea
"BLÅ" Alcohol Free NV 15

Seafood Platter 80

to share

Whole lobster, Colchester Pyefleet oysters, Cornish white crab salad, crevettes, pickled cockles, crayfish, Marin rose dressing, lime emulsion, Togorashi mayonnaise

TO START

Orkney Roasted Scallop 19

XO risotto, vanilla beurre blanc, scallop roe

Spinach & Wild Garlic Soup 19

St. Ewe crispy egg, spinach puree, leeks, potato, smoked pancetta

*Line-Caught Yellowfin Tuna Tartare 20

Wasabi emulsion, daikon radishes, plum, Japanese dressing, seaweed cracker

*Aged Beef Tartare 19

Chive emulsion, pickled mushrooms, potato mille-feuille, seaweed crumble, wild garlic leaf

Berners Tavern Niçoise Salad 18

Artichoke remoulade, confit potatoes, white anchovies, confit tuna, quail egg, parmesan cheese

Vegetable Crudité (ve) 17

Red lentil hummus, Urfa chili paste, pomegranate molasses

Prawn Cocktail 20

Lobster jelly, avocado wasabi puree, crispy shallots

Chicken Parfait 18

Laminated brioche roll, truffle wild mushroom puree, sour cherries, pickled onions, saffron caramel

St. Austell Bay Smoked Mussels 16

Jersey Royal potatoes, confit leeks, seaweed powder, chorizo oil

Berners Tavern Pork and Pistachio Pie 20

Bread and butter pickles, piccalilli, mustard
served tableside

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

TO FOLLOW

Dingley Dell BBQ Pork Chop 38

Sprout sauerkraut, pineapple kimchi puree

Ray Wings Schnitzel 29

Fennel citrus salad, jalapeños, orange, tartar sauce

Line-caught Cornish Cod 37

Fennel ragout, vadouvan beurre blanc, spring vegetables

Lamb Rump 38

Sour cherry harissa, aubergine caviar, Roscoff onion, morel mushrooms, roasted baby artichoke, anchovy dressing

Roasted Lemon Sole 48

Royal Blue prawns, crushed potato, parsley, lemon

Berners Tavern Mac and Cheese (vg) 26

Braised beef blade 32
Poached lobster 37

*Organic Spelt Artichoke Risotto (vg) 29

Wild mushrooms, confit Jerusalem artichoke, black garlic puree

Zero-Waste Roasted Broccoli Stem (ve) 26

Seasonal greens, broccoli puree, saffron orzo pasta

GRASS-FED BRITISH STEAKS

By selecting some of Britain's most sustainable farmers, we bring you some of the finest grass-fed, dry-aged British beef

*Chargrilled on Mibrasa Grill
Served with Koffmann's fries*

Rib eye 10oz 42

Sirloin 10oz 41

Fillet 8oz 45

Béarnaise 3 | Peppercorn 3

TO SHARE

For two £110

Chateaubriand

Marmite butter, braised beef blade mashed potatoes



Côte de Boeuf

Garlic and herbs butter, house salad, Koffmann's fries

Béarnaise & peppercorn sauce



Chicken and Smoked Pancetta Pie

For two £90

Clotted cream mashed potato, warm cassoulet green salad, chicken sauce

SIDES

Truffle Mashed Potatoes (vg) 10

Roasted Tender-Stem Broccoli (ve) 7

Koffmann's Fries (ve) 6

Mixed Leaf Salad (vg) 8 | 12

Truffle dressing

Mac and Cheese (vg) 10

Braised beef blade 12

Poached lobster 16

TO FINISH

Spring Fruit Salad (vg) 11

Seasonal fruits infused in blackcurrant, ginger, clementine syrup, condensed milk ice cream

Citrus Rum Baba (vg) 12

Blood orange confit, pink peppercorn citrus syrup, vanilla Chantilly

Rhubarb Trifle 12

Blood orange jelly, honey cinnamon sponge, vanilla pastry cream, rhubarb jam, Chantilly cream

Bread and Butter Pudding (vg) 14

Brioche vanilla-orange custard, dark chocolate gianduja, chocolate ice cream

Treacle Sponge (vg) 11

Steamed treacle sponge, warm vanilla custard

Chocolate and Raspberry Alaska (vg) 20

To share

Chocolate mousse, vanilla ice cream, raspberry sorbet, raspberry coulis, flaked almonds, cocoa nibs, dried raspberries, flamed with whiskey

Selection of British Cheeses (vg) 17

Membrillo jam, grapes, fig chutney

Sorbet Selection (ve) 10