

CHAMPAGNE BY THE GLASS

Served from the trolley

Veuve Clicquot Brut "Yellow Label" NV 26

Veuve Clicquot Rose NV 28

Ruinart Blanc de Blancs NV 36

Dom Perignon 2013 68

**Copenhagen Sparkling Tea
"BLÅ" Alcohol Free NV 15**

SNACKS

Sourdough Malted Bread and Marmite Butter 4.5

Grilled Domat Olives 5

Colchester Pyefleet Oysters 4 each

Red Lentil Hummus 8

Fermented chilli paste, toasted sourdough bread

Smoked Cod Roe Emulsion 10

Pickled onion and fennel salad, seeded crackers

TO START

Berners Tavern Pork and Pistachio Pie 20

Bread and butter pickles, piccalilli, mustard

***Line-Caught Yellowfin Tuna Tartare 20**

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

***Beef Tartare 21**

BBQ smoked beetroots, horseradish emulsion,
pickled shallots, potato crisps

***Vegetable Crudités (ve) 18**

Red lentil hummus, Urfa chilli paste,
pomegranate molasses

Prawn Cocktail 20

Lobster jelly, avocado-wasabi purée,
crispy shallots

Octopus "Char Siu" 21

Kimchi crumble, romesco sauce, Basque piperade,
Grenobloise dressing

Maple Roast Squash Bitter Leaf Salad (vg) 19

Miso-walnut dressing, braised chicory,
yuzu-poached pear, blue cheese mousse,
toasted nuts and seeds

Caramelised Onion and Pheasant Soup 19

Garlic and Gruyère sourdough toast,
onion purée

TO FOLLOW

Cumbrian Venison 39

Maple roasted squash, smoked bacon faggot,
neeps and tatties, variegated kale, juniper sauce

Dingley Dell Pork Belly 38

Plum and ginger ketchup, slow-cooked pork cheek, spiced carrot,
coco bean ragout, braised cabbage, pork jus

***Line Caught Cornish Cod Chowder 37**

Saffron potatoes, celeriac, clams Pot au Feu,
smoked mussels, samphire

Lamb Rump 38

Potato and lamb shoulder terrine,
baby turnips, mint gel, verjus lamb jus

Roasted Lemon Sole 48

Royal Blue Prawns,
crushed potato, parsley, lemon

Berners Tavern Mac and Cheese (vg) 28

Braised beef blade 34
Poached lobster 38

**Caramelised Squash Mushroom
and Celeriac Pithivier (vg) 29**

Sorrel velouté, warm cassoulet, green salad

***BBQ Harissa Cauliflower (ve) 27**

Red puy lentil curry, black garlic and dates puree,
hazelnut brown butter dressing
Zero-Waste

SIDES

Truffle Mashed Potatoes (vg) 10

Roasted Tenderstem Broccoli (ve) 7

Koffmann's Fries (ve) 6

Mixed Leaf Salad (vg) 8

Truffle dressing 12

Mac and Cheese (vg) 11

Braised beef blade 13
Poached lobster 17

GRASS-FED BRITISH STEAKS

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

Chargrilled on Mibrasa Grill
Served with Koffmann's fries

Rib eye 10oz 45

Sirloin 10oz 44

Fillet 8oz 48

Béarnaise 3 | Peppercorn 3

TO SHARE

For two £120

Chateaubriand

Marmite butter, braised beef blade,
mashed potatoes

Côte de Boeuf

Garlic and herb butter, house salad

*Served with Koffman's fries,
Béarnaise & peppercorn sauce*

Honey-Glazed Devon Roasted Chicken

BBQ shallots, mashed potatoes,
braised carrot, Coq au Vin chicken jus

*To celebrate our partnership with Skye McAlpine,
we are delighted to share two sweet treats,
a Christmas cocktail and dessert, from her recently
published book - A Christmas Companion*

Chestnut Martini 18

Belvedere vodka, chestnut syrup

Chocolate & Chestnut Yule Log 14

Chocolate sponge, chestnut cream, chocolate
ganache, mushroom meringues, black currants

*We will be donating £1 from every festive special
purchased to the children's food and education charity,
Magic Breakfast.*

TO FINISH

Apple Mille-Feuille (vg) 22

To share

Vanilla diplomat cream, apple gel, Calvados custard

Pumpkin Custard Tart (vg) 13

Spiced pumpkin custard, milk ice cream

Roasted Figs Port Consommé (vg) 13

Spiced wine gel, crème fraîche ice cream

Brandy Blackberry Pannacotta 14

Blackberry and rosemary sauce, shortbread crouton

Bitter Orange Rum Baba 20

To share

Bitter orange curd, vanilla Chantilly flamed with Cointreau

Cheese Selection 18

Baron Bigod, Cashel Blue, Montgomery Cheddar, spiced fig
chutney, membrillo jam, selection of grapes, seeded crackers

Sorbet Selection (ve) 10