

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

Krug "Grande Cuvée" NV 88

Copenhagen Sparkling Tea
"BLÅ" Alcohol Free NV 15

TO START

Wild Mushroom Soup 19

Vegetable ragout, slow cooked egg,
caramelised onion cheddar toastie

*Line-Caught Yellowfin Tuna Tartare 20

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

*Beef Tartare 19

Black truffle emulsion, pickled mushrooms,
seaweed artichoke crumble,
bone marrow garlic toasted sourdough bread

*Heritage Beetroot Stracciatella Salad (vg) 19

Red chicory, walnut vinaigrette dressing

Roasted Galician Octopus 21

Heritage carrots salad garlic puree,
chorizo XO dressing

*Raw Vegetable Crudit  (ve) 17

Chickpea harissa hummus, black olive crumble,
toasted sourdough bread

Prawn Cocktail 20

Lobster jelly, avocado wasabi puree,
crispy shallots

Cornish Crab 20

Glazed Xo crumpet, brown crab emulsion,
pickled black radish, Yuzu pear, XO dressing

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, jalape os,
orange, tartar sauce

Line-caught Cornish Cod 37

Haricot beans, chorizo squid pot-au-feu,
red Thai curry sauce

Venison Loin 39

Maple roast squash, baby beetroot,
carrot cardamom puree, juniper sauce

Lamb Rump 38

Crushed Jersey Royal potatoes,
smoked baba ghanoush, anchovies 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) 31

Wild mushrooms, confit Jerusalem artichoke, black garlic puree

Zero-Waste Roasted Broccoli Stem (ve) 26

Seasonal greens, broccoli pur e,
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 Koffman's fries*

Rib eye 10oz 42

Sirloin 10oz 41

Fillet 8oz 45

B arnaise 3 | Peppercorn 3

SIDES

Truffle Mashed Potatoes (vg) 10

Roasted Tenderstem 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

Coffee Chocolate Mousse (vg) 14
Crunchy almonds, vanilla cream, chocolate sauce

Pecan Pie (vg) 14
Clotted cream ice cream, caramelised pecans

Pumpkin Choux Bun (vg) 13
Walnut praline, spiced chocolate sauce, pumpkin brul e ice
cream

Apple Tatin (ve) 12
Vanilla Chantilly, brandy ice cream

Vanilla & Blackberry Alaska (vg) 20
Blackberry rosemary coulis, white chocolate pearls, dried
blackberries, flaked almonds, flamed with brandy

Selection of British Cheeses (vg) 17
Membrillo jam, grapes, fig chutney

Sorbet Selection (ve) 10

BRITISH MEAT TO SHARE

For two £110

Chateaubriand

Marmite butter, braised beef blade mashed potatoes



C te de Boeuf

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

B arnaise & peppercorn sauce



Slow Cooked Lamb Shoulder Hot Pot

Basque piperade feta, pomme pur e,
seasonal greens, lamb jus