

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

Prawn Cocktail 20

Lobster jelly, avocado wasabi puree, crispy shallots

Clear Chicken Broth 19

Seasonal vegetables, confit chicken leg, trofie pasta, basil pesto

Wild Mushroom Soup 19

Vegetable ragout, slow cooked egg, caramelised onion cheddar toastie

Loch Duart Gin Cured Salmon 18

Pickled kohlrabi, cucumber, horseradish buttermilk dressing, kaffir lime oil

*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

Creedy Carver Game Terrine 16

Confit duck and chicken legs, quince puree, frisee salad, whole grain mustard dressing, toasted sourdough bread



TO FOLLOW

Dingley Dell BBQ Pork Chop 38

Sprout sauerkraut, pineapple kimchi puree

Ray Wings Schnitzel 29

Fennel and citrus salad, jalapeños, orange, tartar sauce

8 Hour Slow-Cooked Beef Short Ribs 38

BBQ Grelot onions, creamy potatoes, chimichurri sauce

Cornish Mackerel 30

Crushed potatoes, chimichurri sauce

*Organic Spelt Artichoke Risotto 31

Wild mushrooms, confit Jerusalem artichoke, black garlic puree

Berners Tavern Mac and Cheese (vg) 26

Braised beef blade 32
Poached lobster 37

Battered Cornish Fish 28

Crushed peas tartar sauce, triple cooked chips

GRASS-FED SCOTTISH STEAKS

By selecting some of Scotland's most sustainable farmers, We bring to you some of the finest grass-fed, dry-aged Scottish beef

Chargrilled on Mibrasa Grill
Served with Koffman's fries

Steak Frites 22

Rib eye 10oz 42

Sirloin 10oz 41

Fillet 8oz 45

Béarnaise 3 | Peppercorn 3

SCOTTISH BEEF TO SHARE

For two £110

Chateaubriand

Marmite butter, braised beef blade mashed potatoes



Côte de Boeuf

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

Béarnaise & peppercorn sauce

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

SALAD AND SANDWICHES

Berners Tavern Roquefort Salad (vg) 18

Iceberg lettuce, blue cheese dressing, poached pear, walnut crumble, chicory leaves

*Raw Vegetable Crudité (ve) 17

Chickpea harissa hummus, black olive crumble, toasted sourdough bread

New Forest Wild Mushroom Focaccia (vg) 18

Mushroom ketchup, herbs salad

Aged Burger 20

Aged beef burger, cheese, bacon, caramelized onions, pickles, fries

*Heritage Beetroot Stracciatella Salad (vg) 19

Red chicory leaves, walnut vinaigrette dressing

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 13

Walnut praline, spiced chocolate sauce, pumpkin brulée 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