

DRINKS

Veuve Cliquot Brut
"Yellow Label" 25
Mimosa 22
Bellini 19
Bloody Mary 19



JUICES 6

Orange, Apple, Pink Grapefruit, Cranberry



MIXED JUICES 7

Cucumber, pineapple, apple, kale, lime, mint

Strawberry, raspberry, apple, lemon, basil

Apple, carrot, ginger, lemon & turmeric



WHOLE LEAF TEAS 5.5

Speedy Breakfast
Earl Grey
Masala Chai
Lapsang Souchong
Green Whole Leaf
Japanese Hojicha



HERBAL INFUSIONS 5.5

English Peppermint
Chamomile
Himalayan Ginger & Lemongrass
Wild Rooibos
Hibiscus flower
Holy Basil & Spearmint



PREMIUM TEAS 7.5

Malawi Pu'er
Golden Lily Milk Oolong
Jasmine



HOT DRINKS 5

MATCHA 7

CEREALS, GRAINS AND FRUIT

Cereals with milk (vg) 6

Golden toasted oat, spring berry compote, vanilla
yoghurt, fresh fruit salad (vg) 12

Porridge, roasted nuts and oats (vg) 9
with berries 11
with banana 10

Mango and chia pot toasted almond flakes,
vanilla yoghurt (vg) 10

Seasonal fruit salad (ve) 10

CHEF SPECIAL

Crepes filled with Orange Marmalade, garnished
with Vanilla Chantilly and berries. Flambé with
Grand Marnier butter (vg) 15

SWEET

Brioche French toast,
Dingley Dell smoked streaky bacon,
maple syrup 17

Vanilla waffles, fresh strawberries,
banana, Chantilly cream,
milk chocolate sauce (vg) 18



BAKERY 5

Croissant
Pain au chocolate
Pain aux raisins



SIDES 6

Stornoway black pudding
Dingley Dell pork sausage
Dingley Dell bacon
Vegetarian haggis (vg)
Grilled tomatoes (vg)
Roasted mushrooms (vg)

SAVOURY

Berners Tavern Full English
Dingley Dell pork sausage, two eggs, smoked bacon,
roasted tomato, Portobello mushroom,
Stornoway black pudding, baked beans 30

Crispy Dingley Dell bacon sandwich, onion jam,
toasted Borough Market sourdough bread
with two fried eggs 19

Chickpeas and harissa hummus,
roasted wild mushroom, spring salad
on Borough Market sourdough bread (ve) 18

Vegetarian Full English
Grilled halloumi, vegetarian haggis, two eggs
Portobello mushroom, sauté spinach,
roasted tomato, baked beans (vg) 25

HERITAGE BREED EGGS

Eggs Florentine, toasted English muffin,
buttered spinach, hollandaise sauce (vg) 17

Eggs Benedict, toasted English muffin,
toasted ham, hollandaise sauce 17

Eggs Royal, toasted English muffin,
smoked salmon, hollandaise sauce 18

Crushed avocado, poached egg,
baby heritage tomato, chili flakes and
Borough Market sourdough bread (vg) 17

Baked eggs, tomato fondue, goat cheese
spring onion, sourdough bread (vg) 21

Smoked salmon & scrambled eggs,
served with salmon caviar, dill,
and Borough Market sourdough bread 18

Our commitment toward sustainability is reflected in our product sourcing. Many of our products (including our coffee, fish, meats, produce and dairy) come from local and/or fairtrade suppliers. For any dietary requirements, food allergies or specific alteration to any dish, please speak to one of our team members for assistance. (ve) Denotes that the dish is vegan. (vg) Denotes that the dish is vegetarian.

*All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill
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