

LUNCH SET MENU

Available Monday to Friday

Two-course 36 | Three-course 46

Add a glass of house wine 9

TO START

Clear Chicken Broth

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

Spring Peas and Buratta salad

Confit garlic dressing, preserved lemon, toasted focaccia

Prawn Cocktail

Lobster jelly, avocado wasabi puree,
crispy shallots



TO FOLLOW

Battered Cornish Fish

Crushed peas, tartar sauce, triple cooked chips

Organic Spelt Artichoke Risotto (vg)

Wild mushrooms, confit Jerusalem artichoke,
black garlic puree

Steak Frites

Koffman's Fries
Béarnaise | Peppercorn



TO FINISH

Citrus Rum Baba (vg)

Blood orange confit, pink peppercorn citrus syrup, vanilla Chantilly

Sorbet Selection (ve)

Our commitment towards 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. (vg) Denotes that the dish is vegan. (vg) Denotes that the dish is vegetarian.

All prices are inclusive of VAT. A discretionary service charge of 13.5% will be added to your bill.

@BERNERSTAVERN