

## COCKTAILS

### ROUNDHOUSE CASTLE

Plantation 3, Aperol, Galliano, sherry, rose, clementine, pale ale passionfruit cordial 18

### MERIDIAN TOWER

Macallan 12, Hennessy VS, Rinquiquin, Malawi Antlers tea, lemon, basil, honey, bitters 23

### BODEGA PALM

Los Siete Misterios, Casamigos Reposado, Ancho Reys, kumquat, guava 22

### NOSEY NEIGHBOURS

Michter's Rye, Umeshu whisky, Peller Icewine, Somerset Brandy 22

### BLAZING RITZY

Johnnie Walker Black Label, Grand Marnier, mandarin, banana, ginger, lemon, bitter 18

### DANCE WITH PANDA

Sipsmith Free Glider, pandan mint cordial, elderflower, cucumber, tonic, lime 12

### SUNSET BLISS

Sipsmith Free Glider, pineapple, guava, ginger, lime 12



## CHAMPAGNE BY THE GLASS

*served from the trolley*

Veuve Clicquot Brut  
"Yellow Label" 23

Veuve Clicquot Rosé 25

Veuve Clicquot Brut  
"Vintage" 2015 33

Veuve Clicquot  
"La Grande Dame" 2015 49

Krug "Grande Cuvée" NV 88

Copenaghen Sparkling Tea  
"BLÅ" Alcohol Free NV 15

## TO START

Butternut squash soup, chilli creme fraiche, saffron fava beans, chorizo and brassica vegetables 19

Line caught yellowfin tuna tartare, wasabi emulsion, daikon radishes, plum, Japanese dressing and seaweed cracker 20

Buccleuch Estate beef tartare, black garlic and marmite butter, chanterelle mushrooms, sourdough croutons 19

Berners Tavern "Waldorf salad" pickled walnuts, crispy brown anchovies crumble, sun-dried tomatoes, blue cheese dressing 18

Berners Tavern pork and pistachio pie bread and butter pickles, piccalilli, mustard *served tableside* 19

Quail "en Crepinette" parsley and watercress puree, glazed wild mushrooms, crispy quail legs, watercress salad 19

Raw vegetable crudité, chickpea, and harissa hummus, black olive crumble, toasted sourdough bread 17 (ve)

## SEAFOOD

Prawn cocktail, lobster jelly, avocado wasabi puree, crispy shallots 20

Colchester crab, lemon puree, compressed cucumber, white Japanese radish, sourdough crackers, XO sauce 19

## TO FOLLOW

Dingley Dell slow-cooked pork cheeks, cabbage pesto, pomme puree, puy lentil ragout, hazelnut crumble 36

Line caught crusted cod, courgette, Baked Kohlrabi, Thai cockles chowder, kaffir lime 36

Creedy carver duck breast, crushed swede, confit duck leg chou farci, baked beetroot, blackcurrant puree 39

Herdwick lamb rump, bbq aubergine puree, tomato and harissa fondue, berlotti beans, cavolo nero and anchovies dressing 38

Roasted lemon sole, royal blue prawns, crushed potato, parsley, lemon 46

Berners Tavern mac and cheese 26 (vg) with braised beef blade 32 with poached lobster 37

Organic spelt risotto, roasted purple sprouting broccoli, wild mushrooms, artichoke, marmite and cauliflower puree 29 (vg)

Roasted heritage courgette, saffron couscous, bbq wild mushroom, broccoli puree 27 (ve)

## GRASS FED SCOTTISH STEAKS

By carefully selecting some of Scotland's most conscientious farmers, Buccleuch Estate has access to some of the finest grass-fed Scottish beef

Chargrilled on Mibrasa grill, served with Koffman's fries

Rib eye 10oz 41

Sirloin 10oz 40

Fillet 8oz 45

Sauces  
Béarnaise 3 Peppercorn 3

## BRITISH BEEF TO SHARE

For two £110

Buccleuch Estate Côte de Boeuf garlic and herbs butter, béarnaise peppercorn sauce, house salad, Koffman's fries



Braised beef pie, root vegetables, bone marrow mashed potatoes, fermented red cabbage, whole grain beef sauce



Buccleuch Estate Chateaubriand, Café de Paris butter, mashed potatoes, braised beef blade, mushroom sauce

## SIDE ORDERS

Truffle mashed potato 10 (vg)

Roasted tender stem broccoli 7 (ve)

Koffman's Fries 6

Mixed leaf salad, truffle dressing 8/12 (ve)

Mac and cheese 10 (vg) with beef blade 12

## DESSERTS

Mascarpone and coffee éclair, Marsala ice cream 12

Apple Tatin, almond cream, almond ice cream 14 (ve)

Orange and vanilla curd, gingerbread sphere, spiced chocolate and Cointreau sauce 12

Pear and tonka bean parfait, chocolate and hazelnut torte, pear sorbet, caramelised hazelnuts 13

White chocolate and pistachio Alaska, raspberry coulis, flamed with Brandy, garnished with almond nibs, pistachio, white chocolate pearls and frozen dried raspberries serves two 20 (vg)

Selection of British cheeses with Membrillo jam, grapes and fig chutney 17 (vg)

## HAPPY 10<sup>TH</sup> ANNIVERSARY

Join us in commemorating the 10th anniversary of The London EDITION by indulging in a slice of our chocolate cake, with orange and vanilla buttercream, vanilla ice cream 12  
£2 from every cake purchase will go towards supporting The Felix Project



## OPENING TIMES

### BREAKFAST

Monday – Sunday  
7 am – 10am

### LUNCH

Monday – Saturday  
12 pm – 2 pm

Sunday Roast  
12 pm – 3 pm

### DINNER

Monday – Saturday  
5 pm – 9:45 pm

*In our efforts to reduce our carbon footprint, all of our produce is (where possible) sourced locally and by sustainable means. 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.*

@BERNERSTAVERN