

LUNCH SET MENU

2 Course Set Menu £29.50
3 Course Set Menu £35

TO START

Clear chicken broth, spring vegetables,
confit chicken leg, trofie pasta, basil pesto

Berners Tavern house salad, salt beef brisket,
poached egg, sundried tomatoes,
French beans, ranch dressing

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



TO FOLLOW

Ray Wings schnitzel, fennel and citrus salad,
jalapeños, orange, tartar sauce

Zero waste roasted broccoli stem, spring greens,
wild garlic and broccoli puree, saffron orzo pasta (ve)

Cornish hake, Jersey Royal potatoes,
sauce Vierge

Sirloin 10oz
(£10 supplement)

Koffman's fries
béarnaise or peppercorn sauce



TO FINISH

Peach and yoghurt cream, Cantucci, poached peaches,
champagne granita, basil oil (vg)

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

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.
(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 13.5% will be added to your bill