

SUNDAY ROAST MENU

From 12pm to 3pm

2 Course Set Menu £45

3 Course Set Menu £55

TO START

Clear Chicken Broth

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

Berners Tavern Pork and Pistachio Pie

Bread and butter pickles, piccalilli, mustard

Beef Tartare

Black truffle emulsion, pickled mushrooms, seaweed artichoke crumble, bone marrow garlic toasted sourdough bread

Berners Tavern Roquefort Salad (vg)

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

Prawn Cocktail

Lobster jelly, avocado wasabi puree, crispy shallots



TO FOLLOW

All served with roasted potatoes, Yorkshire pudding, seasonal root vegetables, baby Chantenay carrots, cauliflower gratin

Sirloin

Roasted onion, caramelised onion purée

Slow-Cooked Dingley Pork Belly

Roasted cabbage, pineapple ketchup

Lamb Saddle

Roasted aubergine purée, baby gem salad

Cornish BBQ Monkfish

Black garlic puree, Royal blue prawns, BBQ sauce

Zero-Waste Roasted Broccoli Stem (ve)

Seasonal greens, broccoli puree, saffron orzo pasta



TO FINISH

Pecan Pie (vg)

Clotted cream ice cream, caramelised pecans

Pumpkin Choux Bun (vg)

Walnut praline, spiced chocolate sauce, pumpkin brulée ice cream

Apple Tatin (ve)

Vanilla Chantilly, brandy ice cream

Vanilla & Blackberry Alaska (vg)

Blackberry rosemary coulis, white chocolate pearls, dried blackberries, flaked almonds, flamed with brandy
to share

Selection of British Cheeses (vg)

Membrillo jam, grapes, fig chutney

Sorbet Selection (ve)