

BERNERS TAVERN

TO START

Fennel and baby gem salad, blood orange, sweet and sour dressing (v)

Dingley Dell pork and pistachio terrine, pickled carrots and fennel, homemade sauce

Celeriac and truffle soup, celeriac fondant and crumble



TO FOLLOW

Roast hake, crushed potatoes, roast salsify, kale, monk's beard and Jerusalem artichoke sauce

Mushroom gnocchi, Pied de Mouton, king oyster, cime di rape, pickled mushroom dressing (v)

**Shepherd's pie,
almond cheddar crumble**



TO FINISH

Hazelnut and orange Swiss roll, blood orange sorbet

Forelle pear tart, hazelnut frangipane, spiced Ice cream

**Waterloo cheese, pear and saffron chutney,
seeded crackers**

2 courses 24.5 / 3 courses 29.5

For dietary requirements and food allergies, please ask one of our team members for assistance. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

@BERNERSTAVERN