

BERNERS TAVERN

COCKTAILS

HANABIRA

Hendrick's Orbium, jasmine and green tea,
Crème De Pêche, lemon, milk 14

PRECIOUS JEWELS

Rittenhouse rye whiskey infused with sencha tea,
St. Germain, Ruinart Champagne cordial 14

ONE COFFIN

Banks 7 rum, Bacardi 8 rum,
Gula Java syrup, orange bitters 14

2500 RASPBERRY TARTS

Plymouth gin, Chambord, raspberries,
egg white, double cream 14

RED BLOSSOM SPRITZ

Campari infused with strawberries,
Noilly Prat, Moscato sparkling wine 14

BERNERS TAVERN WINTER CUP

Hendrick's, Cocchi Barolo Chinato,
Winter tea, Pine, Juniper, Lemon
single serve 14
to share 40



CHAMPAGNES BY THE GLASS served from the trolley

NV Ruinart Reims Champagne France,
Brut 'R' 16.5

NV Ruinart Reims Champagne France,
Brut Rosé 17

NV Ruinart Reims Champagne France,
Brut Blanc de Blancs 20

Dom Pérignon 2009, Brut 42

WEEKEND ROAST MENU

3 Course Set Menu £39.50
*£8 supplement for Beef Wellington

TO START

Buccleuch Estate beef tartare, egg yolk jam,
pickled beetroots, horseradish 15

Dingley Dell pork, truffle, pistachio pie, pickled carrot and
fennel salad, brown sauce 16

Baby spinach, avocado and tender stem broccoli salad, herb emulsion
(v) 12

Cream of mushroom soup,
poached Heritage Breed egg 14

TO FOLLOW

*Buccleuch Estate Beef Wellington, roasted mushrooms, parsnips 32

Slow cooked Herdwick lamb shoulder, braised potato and onion, roast carrot
30

Mushroom gnocchi, Pied de Mouton, king oyster, cime di rape, pickled
mushroom dressing (v) 20

Roasted Cornish cod, brown shrimp,
parsley and lemon 29

SIDES FOR THE TABLE

Roast potatoes 5
Roasted root vegetables 5
Roasted tender stem broccoli, cheddar and
almond crumble 5

TO FINISH

Coffee and milk chocolate choux bun, milk ice cream 9
Pistachio and cherry parfait 9
Tunworth cheese, pear and saffron chutney,
seeded crackers 9

WHOLE LEAF TEAS & INFUSIONS 3.95

Speedy breakfast

Earl Grey

Nepalese Himalayan Black
Oolong

Green whole leaf

Jasmine silver tip

White silver tip

Whole chamomile Flowers

Lemon verbena

English peppermint

Fresh mint



COFFEE

Americano, Mocha, Hot Chocolate 3.95

Cappuccino, Caffe Latte, Flat White 4.5

Espresso or Macchiato Single/Double 3.5 / 4.5



TIMES

MONDAY TO FRIDAY

Breakfast 7am – 10.30am

Set menu 12pm – 5.30pm

A la carte 12pm – 11pm

SATURDAY AND SUNDAY

Breakfast 7am – 11.00am

Afternoon Tea 12pm– 4pm

Weekend Roast 12pm– 4pm

A la carte 5pm – 11pm

Supper 11pm – 12am

*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.*