

BERNERS TAVERN

TO START

**British Black Carlin peas, chickpea and rocket salad,
romesco, parmesan and almond**

Leek and potato soup, confit Ratte potato, oyster leaf

**Smoked Dingley Dell ham hock and herb terrine,
fermented rhubarb**



TO FOLLOW

**Fregola and cauliflower risotto, cauliflower cheese
croquette, pickled kale and mushroom salad**

**Cornish mackerel, crab and red pepper sauce, roscoff onion,
crispy samphire**

**Lake District Farmers bavette, pickled miso cabbage,
mustard sauce**



TO FINISH

**Chocolate and passion fruit tart, passion fruit ice cream,
chocolate streusel**

**Brioche bread and butter pudding,
orange and Grand Marnier custard,
poached raisins and maple syrup ice cream**

Gubbeen cheese, warm potato salad, sourdough toast

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.*