

BERNERS TAVERN

COCKTAILS

LOW ABV

GREEN FIELDS 4.2% abv

St Germain, Martini Ambrato, dill, sparkling Sencha green tea, lime 14

ENERGETIC WINE 6.0% abv

Amaro Montenegro, clementine, pomegranate, ginger, lemon 14

FROM "INTO THE FRAME"

SHARP

Altos Blanco, St George Chile, Martini Bitter, Del Maguey Minero, grapefruit, chilli shrub, touch of sparkling 14

THE VENETIAN MERCHANT

Select, peach, Del Professore Classic, Bitters, prosecco 14

WILD FIELDS

Botanist, St Germain, Martini Ambrato, Jasmine white tea, herbs and flowers 14

SILVER TAIL

Grey Goose, Cointreau, citrus, verjus, Egg white, moscato foam 14



CHAMPAGNES BY THE GLASS

served from the trolley

NV Ruinart Reims Champagne France, Brut 'R' 17.5

NV Ruinart Reims Champagne France, Brut Rosé 19

NV Ruinart Reims Champagne France, Brut Blanc de Blancs 21

Dom Pérignon 2009, Brut 42

SEAFOOD

Curried Cornish mussel and leek vol-au-vent, frisée and chive salad 16

Colchester crab on toast, brown crab butter, lemon gel, pickled cucumber and celery 20

Hot smoked Loch Duart salmon, pickled beetroot, kohlrabi, whipped smoked salmon, caviar and yoghurt dressing, pink peppercorn 17

TO START

Cream of mushroom soup, poached Heritage Breed egg, truffle and cheese toasted sandwich 12.5

Traditional British pork pie served table-side, English piccalilli, pickled vegetables, mustard 17

Norfolk quail "Waldorf" salad, sweet and sour sauce 17

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

Mushroom on toast, chargrilled focaccia, roasted wild mushrooms, mushroom butter, Beauvale cheese (v) 16

SALADS

Mixed leaf salad, truffle dressing (v) 6/10

Apple and baby gem salad, shaved fennel, celeriac remoulade, blue cheese, cob nuts (v) 14

Tender stem broccoli, avocado and spinach salad, bacon crumb, feta 12

TO FOLLOW

Rack of Herdwick lamb, BBQ belly, salt baked celeriac, Tokyo turnip, shepherd's pie sauce 38

Berners Tavern mac and cheese (v) 20 with red wine braised beef blade 25

Roasted Cornish cod, fennel, dill and mussel ragout, kohlrabi and fennel salad, dill 27

BBQ Dingley Dell pork chop, tomato and harissa fondue, roasted calçot onions 28

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

Roasted lemon sole, brown shrimp, parsley and lemon, crushed potato 35

Chicken schnitzel, fried Heritage Breed egg, capers, anchovies, red peppers, mixed salad 20



FISH AND CHIPS

(Mon-Fri 12pm-5pm)

Battered Cornish cod, mushy peas, tartare sauce, chips 22

TO SHARE

Buccleuch Estate chateaubriand, tender stem broccoli, roasted wild mushrooms, smoked bone marrow butter 90 for two

Slow cooked shoulder of Herdwick lamb, pearl barley risotto, braised root vegetables cavolo nero, mint sauce 80 for two

Buccleuch Estate Côte de Boeuf, triple cooked chips, béarnaise sauce, peppercorn sauce, mixed leaf salad, truffle dressing 90 for two

GRASS FED SCOTTISH STEAKS

By carefully selecting some of Scotland's most conscientious farmers, Buccleuch Estate has access to some of the finest grass fed Scottish beef

Chargrilled on our Josper oven, served with triple cooked chips

Rib eye 10oz 35

Fillet 8oz 38

Sauces

Béarnaise sauce 3

Peppercorn sauce 3



SIDE ORDERS

Roasted tender stem broccoli, cheddar and almond crumble 6

Triple cooked chips 5

Roasted roots, thyme and garlic 5

Mac and cheese (v) 8 with braised beef blade 10

Potato Boulangère, braised lamb 8



TIMES

MONDAY TO FRIDAY

Breakfast 7am – 10.30am

A la carte 12pm – 11pm

Set menu 12pm – 5.30pm

Supper 11pm – 12am

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.

(v) Denotes that the dish is or can be altered to be suitable for vegetarians.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

@BERNERSTAVERN