

BERNERS TAVERN

DRINKS & COCKTAILS

A discretionary 12.5% service charge will be added
to your bill.

All prices are inclusive of VAT



*"Man being reasonable must get drunk; the best of life is but intoxication;
Glory, the grape, love, gold - in these are sunk - The hopes of all men and
of every nation"*

Lord Byron





BERNERS TAVERN
SIGNATURE
COCKTAILS

£14

For allergies or intolerances,
please ask one of our team members for assistance.

STRAWS

They are one of the biggest single-use plastic pollution offenders; so we have removed them from our drinks. If you've just applied your lippy and want one, feel free to ask for a paper straw.





Into the Frame

Breathe in. In-spire
Look up. It's all around you.
It's right in front of your eyes.

This collection of drinks and cocktails was inspired by the artworks hanging on the walls of Berners Tavern. Standing behind this bar we have, on occasions, found ourselves transported through these framed portals to other places and times, both imagined and remembered. In this menu we hope to share some of these musings and play a game with you. As you peruse the menu and sip your drink(s), take a moment to look around you and find a visual pairing.

Remembering that inspiration can strike at any moment; sometimes it is right in front of your eyes.



The APERITIF Collection



This collection is all about the anticipatory moment, the opening of the stomach, the awakening of the senses. The Aperitif is a solid and confident drink, bitter and salty, spicy and sparkling on the tongue.

When developing the cocktails below, we found inspiration in a bowl of ripe chillies displayed as a prize against a Greek silk background. A picture of a quiet waiting room in a Venetian palazzo, the door opening into another room beyond. A broken, headless, marble bust, beautiful even in its imperfection.





SHARP

Martini Bitter Ris Speciale - St George Chile
Altos Blanco - Del Maguey Minero
grapefruit - chilli shrub - touch of sparkling

THE VENETIAN MERCHANT

Select - peach - sparkling wine
Del Professore Classic - bitters

NEOCLASSIC MARTINI

VII Hills - Nardini Cedro - capers
Mastiha resin liquor





The REFRESHING Collection



This collection is all about nature, the joy of the outdoors; crisp fresh fruit, wild flowers, and cool rivers.

The drinks you will find below are long and refreshing.

For this collection we were drawn to a black and white picture of a clay fox, a golden sunrise appears on an ocean horizon and finally a romantic hazy scene of fields and wild flowers with the roof of a country church appearing in the distance.





SILVER TAIL

Grey Goose - citrus notes - Cointreau - verjus
egg white & moscato foam - grape

BEACH FRONT

Banana infused Yaguara - agave nectar - lime
Havana 3yo - sparkling coconut water
passion fruit

WILD FIELDS

Botanist Islay - St Germain elderflower
Martini Ambrato - jasmine tea
fresh British herbs and flowers





The LAVISH Collection



This collection of cocktails is packed full of complex, contradictory flavours.

The pictures that inspired the collection include a portrait of a rabbit with a ruby collar. An elegant salon, hung with portraits, canvas scrolls piled against the wall, papers stacked on a chair. The picture of a crashing wave against a dramatic, rocky coastline.





DOWN THE RABBIT HOLE

Hendrick's - Amaro Montenegro - carrot juice
- Earl Grey extract - undergrowth cordial

THE CURSED COLLECTOR

Hennessy Fine de Cognac - Martini Rubino
almond - Dragon's tincture
drop of Absinth

BLACK SEA ROCK

Laphoraigh Quarter Cask - seaweed cordial
malt - liquorice and coffee taste
touch of citrus





The LATE NIGHT Collection



The last collection in this series is also the sweetest, and these cocktails have a soft and velvety texture.

The first cocktail in this section is inspired by a picture of misty tree tops, the second by sunset reflecting along a tree line lagoon and the third the flesh of a split fig, like a Renaissance lute somehow. The taste should linger on the tongue like waking from a pleasant dream.





THE NORTH

Chivas Regal 12yo - Quaglia pine liquor
bright crème de menthe - oak moss
clear kefir milk - soft cream

SYMMETRICAL SUNSET

Remy Martin 1738 - Palo Cortado sherry
rose syrup - rhubarb amaro - foam

SWEET DARKNESS

Jack Daniel's single barrel - espresso
sweet fig texture - Fair cocoa liquor





LOW ABV

STILL SLEEPING 0.0% abv

English breakfast winter spiced tea
apple juice - citrus

£9

GREEN FIELDS 4.2% abv

St Germain - Martini Ambrato
sparkling sencha green tea - dill - lime

ENERGETIC WINE 6.0% abv

Amaro Montenegro - clementine -
pomegranate - ginger - lemon

£14

BT WINTER CUP

Hendricks - Cocchi Barolo Chinato
winter tea - pine - juniper - lemon

Single Serve **£14** To Share **£40**





BERNERS TAVERN CLASSICS

£14

*This section contains a few old Berners Tavern
favourites from previous menus*

DILL OR NO DILL

Plymouth - elderflower - lemon - dill

2,500 RASBERRY TART

Plymouth - Chambord - raspberry - egg white
double cream

AGEING HIPSTER

Tin Cup - Diplomatico Reserva Exclusiva -
Sacred Spiced Vermouth - bitters

HEARTSTONE

Hennessy Fine de Cognac - Lagavulin 16yr
maple syrup - cherry - walnut bitters

HANABIRA

Hendrick's Orbium - jasmine and green tea
crème de pêche - lemon - milk





APERITIF COCKTAILS £14

Salvaged from the pages of history; these cocktails are the most perfect of pre-dinner rituals. Each is designed to whet the appetite and stimulate the palate.

LA LOUISIANE

New Orleans Drinks & How to Mix'Em - 1937
Woodford Rye - Benedictine - Del Professore
Rosso

MARTINEZ

O.H Byron's The Modern Bartender - 1884
Jensen's Old Tom - Del Professore Rosso
Luxardo Maraschino

HANKY PANKY

Ada Coleman - 1903
Plymouth - Del Professore Rosso - Fernet
Branca

SELF STARTER

Harry Craddock's Savoy Book - 1930
Plymouth - Del Professore Classico - apricot
Pernod Absinthe

STINGER

William Schimdt's 1892 cocktail book
Hennessy Fine Cognac - menthe blanche

CORONATION

Harry Craddock's Savoy Book - 1930
Noilly Prat dry - Barbadillo Manzanilla Sherry
- Luxardo Maraschino

ITALIAN COCKTAIL

Harry Craddock's Savoy Book - 1930
Del Professore Rosso - Fernet Branca -
Pernod Absinthe



