

BERNERS TAVERN

TO START

**Spring leaf salad, blood orange, preserved ginger,
fermented chili, blood orange dressing**

**Watercress and wild garlic soup, cod cheek,
pickled mooli, celery, garlic crumb**

**Braised Dingley Dell pork croquette, caper and raisin purée,
gribiche sauce**



TO FOLLOW

**Roasted Oakleaf chicken breast, spiced honey glaze,
wild garlic and broccoli purée, purple sprouting broccoli,
onion petals**

**Pan-fried sea bream, charred baby gem,
cucumber and apple salad, trout caviar, wild garlic velouté**

**Roasted Savoy cabbage heart, capers, smoked tabbouleh,
lemon gel**



TO FINISH

Warm rice pudding, lemon compote, lemon verbena sorbet

**Blood orange and chocolate jelly, cocoa nib Chantilly,
fresh blood orange**

**Coolea cheese, red onion chutney, Parmesan shortbread,
Cabernet Sauvignon glaze**

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