

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

Nyetimber Blanc de Blancs 20

NV Ruinart Reims Champagne France,
Brut Blanc de Blancs 21

Dom Pérignon 2009, Brut 42

WEEKEND ROAST MENU

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

TO START

Aged Buccleuch Estate beef tartare, English mustard
mayonnaise, sourdough crouton, shaved radishes 15

Smoked Dingley Dell ham hock and herb terrine,
fermented rhubarb 16

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

Watercress and wild garlic soup, poached
Heritage Breed egg, garlic bread crumb,
pickled black radish 12.5

TO FOLLOW

*Buccleuch Estate Beef Wellington,
roasted mushrooms, parsnips 32

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

Mushroom gnocchi, maitake, 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

Chocolate and coffee choux, milk ice cream 9

Chocolate ganache, raspberry confit,
chocolate streusel raspberry sorbet 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.*