

BERNERS TAVERN

COCKTAILS

BT SPRING CUP
Hendricks, Italicus
vervain tea, honey, citrus 14
To Share £40

FROM "INTO THE FRAME"

SHARP

Altos Blanco, St George Chile, Martini Bitter, Del
Maguay 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 2008, Brut 42

SEAFOOD

Poached Wye Valley asparagus,
Beer battered cod's cheek, egg yolk jam 16

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

TO START

Roasted tomato soup, Isle of Wight tomato and
pepper salad, brioche croutons 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, English
mustard mayonnaise, sourdough crouton,
shaved radishes 15

Toasted focaccia, pea and broad beans salad,
black olives, sundried tomatoes,
wild garlic (v) 16

SALADS

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

Berners Tavern B.L.T,
buttermilk dressing, lemon 14

Tenderstem broccoli, avocado and spinach
salad, bacon crumb, feta 12

TO FOLLOW

Herdwick lamb rump, broadbeans, asparagus,
Jersey Royal potatoes, maitake mushrooms mint
and wild garlic salsa verde, 35

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

Roasted Cornish cod, white beans,
asparagus, lobster sauce 27

BBQ Dingley Dell pork chop, roasted hispi
cabbage, chimichurri dressing 28

Lemon and courgette gnocchi, thyme ricotta,
crushed hazelnuts (v) 20

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

Roasted Oakleaf Farm chicken breast,
broccoli and wild garlic puree, roasted
tenderstem broccoli, mash potato,
crispy chicken skin 25

FISH AND CHIPS

(Mon-Fri 12pm-5pm)

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

TO SHARE

Buccleuch Estate chateaubriand,
roasted Wye Valley asparagus, morel
mushrooms, Jersey Royal potatoes,
wild garlic butter
90 for two

Slow cooked Herdwick lamb pie,
green olives, courgettes, roasted mushrooms
potato purée, asparagus, salsa verde
70 for two

Buccleuch Estate Côte de Boeuf,
béarnaise sauce, peppercorn sauce,
Berners Tavern B.L.T,
buttermilk dressing, lemon
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

Seasonal greens 5

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

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