SIGNATURE COCKTAILS
£14

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.

All prices are in Pounds Sterling.
For allergies or intolerances, please ask one of our team members for assistance.
Vat at 20% included. A discretionary service charge of 12.5% will be added to your bill.
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 – chili 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

Laphroaig 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 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 SPRING CUP
Hendricks – Italicus – honey water
vervain tea – citrus

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 Absinth