

# 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 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 2008, Brut 42

## WEEKEND ROAST MENU

3 Course Set Menu £39.50

\*£8 supplement for Beef Wellington

### TO START

Salmon, cod and prawn fish cake,  
pickled rainbow radish, wild garlic sauce 15

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

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

Roasted tomato soup, Isle of Wight tomato and pepper  
salad, brioche croutons 12.5

### TO FOLLOW

\*Buccleuch Estate Beef Wellington,  
roasted mushrooms, grilled asparagus 32

Dingley Dell pork belly,  
broccoli, confit potato, roast carrot 30

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

Roasted Cornish cod, brown shrimp,  
parsley and lemon 29

### SIDES FOR THE TABLE

Roast potatoes 5

Seasonal greens 5

Roasted tender stem broccoli,  
cheddar and almond crumble 5

### TO FINISH

Chocolate and coffee choux, milk ice cream 9

Chocolate ganache, raspberry confit 9

Tunworth cheese, pear and saffron  
chutney, seeded crackers 9

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, Caffè 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

## WHOLE LEAF TEAS & INFUSIONS 3.95

For dietary requirements and food allergies, please ask one of our team members for assistance. (v) Denotes that the dish is or can be altered to be suitable for vegetarians. All prices are inclusive of VAT.

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