

# 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

Chilled cucumber and mint soup,  
horseradish yoghurt, cured salmon, caviar 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, broad beans, 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

Roast violet artichoke, baby gem,  
pea purée, warm couscous salad (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, chanterelle  
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