

# BERNERS TAVERN

## TO START

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

Isle of Wight heritage tomato salad, toasted focaccia,  
burnt onion powder, tarragon emulsion (v)

Cornish cod mousse, pea,  
broad beans and confit shallots, chargrilled sourdough

## TO FOLLOW

Rump of beef, fried duck egg,  
shoestring fries, chilli and spring onion

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

Poached plaice, swiss chard, girolles,  
mushrooms and pickled chard sauce

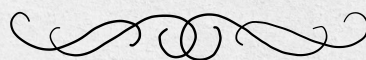
## TO FINISH

Apricot and yoghurt bombe,  
orange and apricot sauce, creme de cacao

Strawberry and chamomile tart, strawberry sorbet

Wild garlic Cornish Yarg,  
homemade piccalilli, seeded crackers

2 courses 24.5 / 3 courses 29.5



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