

# BERNERS TAVERN

## COCKTAILS

### BT SUMMER CUP

Hendricks, Italicus  
Marjoram syrup, watermelon, 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 21

NV Ruinart Reims Champagne France,  
Brut Blanc de Blancs 21

Dom Pérignon 2008, Brut 42

## SEAFOOD

Cornish mackerel, apple fennel,  
peach salad, fennel purée 17

Beetroot cured salmon, pickled beetroot,  
juniper yoghurt, salmon caviar 16

Chargrilled octopus, smoked cod's roe,  
treviso and chicory salad, Grenobloise sauce 17

## TO START

Sweetcorn soup, popcorn chicken wings,  
spring onion 12.5

Traditional British pork pie served table-side,  
English piccalilli, pickled vegetables, mustard 17

Crispy British chicken thigh, quail egg, pancetta,  
anchovies, Caesar dressing 15

Aged Buccleuch Estate beef tartare,  
English mustard mayonnaise,  
sourdough crouton, shaved radishes 15

Toasted focaccia,  
peas, broad beans and goat curd salad,  
black olives, sundried tomatoes (v) 16

## SALADS

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

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

Isle of Wight heritage tomato salad, burrata,  
toasted focaccia, burnt onion powder,  
tarragon emulsion (v) 14.5

## TO FOLLOW

Herdwick lamb rump, broad beans,  
courgettes, Jersey Royal potatoes,  
maitake mushrooms mint, salsa verde 35

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

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

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

Summer bean minestrone, pickled chilli,  
toasted focaccia (v) 20

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

Roasted Oakleaf Farm chicken breast,  
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,  
BBQ sweetcorn, spring onions, heritage carrots,  
Jersey Royal potatoes, harissa butter  
90 for two

Slow cooked Herdwick lamb pie,  
green olives, courgettes, roasted mushrooms,  
potato purée, 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  
Filet 8oz 38

### Sauces

Béarnaise sauce 3  
Peppercorn sauce 3

## SIDE ORDERS

Roasted tenderstem 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 - 10.30am  
Afternoon Tea 12pm- 4pm  
Weekend Roast 12pm - 11pm  
Supper 11pm - 12am