

# BERNERS TAVERN

## COCKTAILS

BT SUMMER CUP  
Hendricks, Italicus  
vervain tea, honey, citrus 14  
To Share £40

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

## WINES BY THE GLASS

WHITE  
Gavi Camporosso,  
Italy 2017 14

Sancerre Lucien Crochet,  
France 2016 17

Pouilly Fuissé, Domaine Ferret,  
France 2016 21

ROSE  
Rosa del Rosa, Proprietà Sperino,  
Italy 2018 14

RED  
Pinot Noir MacMurray,  
USA 2016 16  
Le Saint-Estèphe du Château Le Crock,  
Bordeaux, France 2012 21

Roasted sweet potato, halloumi,  
poached egg, pine nut pesto,  
Borough Market sourdough bread 12.5

Crushed avocado, two poached eggs,  
Borough Market sourdough bread 12.5

Oak smoked Scottish  
salmon and scrambled eggs 15

Baked eggs, tomato and harissa,  
yoghurt, spiced nuts and seeds,  
toasted Borough Market sourdough 15

Vanilla waffles, raspberry and strawberry  
salad, hung yoghurt, toasted pistachios 9

Blueberry pancakes,  
summer berry compote 9

## TO START/SALADS

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

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

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

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

## TO FOLLOW

Berners Tavern B.L.T,  
buttermilk dressing, lemon 14  
with roasted pork belly 20

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

Crispy chicken burger, fennel kimchi,  
Sriracha mayo, chips, salad 20

Battered Cornish cod,  
mushy peas, tartare sauce, chips 22

## SUNDAY ROAST

All our meat is sustainably sourced from high  
welfare herds and flocks in the British Isles

Each Sunday roast is served with roast potatoes,  
thyme glazed carrots, braised English peas and  
bacon, unlimited Yorkshire puddings and gravy

Dingley Dell pork belly with crackling,  
apple and cider puree, baked apple 28

Buccleuch estate beef loin,  
roasted Roscoff onion,  
onion and horseradish puree 30

Half a Creedy Carver chicken,  
broccoli and garlic purée,  
sage and onion stuffing, tenderstem broccoli 28

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

## TO FINISH

Gin and Tonic flaming Alaska  
cucumber, hibiscus, juniper for two 18

Peanut and chocolate ganache,  
toasted peanut mousse, salted caramel,  
burnt chocolate ice cream 9.5

Selection of British cheeses  
served from our trolley 16

## AFTERNOON TEA

39.5 per person

Chocolate and sesame tart, yuzu curd

Raspberry mousse, meringue,  
pink peppercorn

Rhubarb and ginger macaroon, violet

Poached chicken truffle baguette,  
pickled mushroom

Sunflower and poppy seed scone, goat's  
curd, apple salad

Loch Duarte salmon tartare, pickled  
cucumber, crème fraiche

Plain and raisin scones  
Clotted cream

Cotswolds garden jams

## 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

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