

# BERNERS TAVERN

## COCKTAILS

### FROM "INTO THE FRAME"

#### THE VENETIAN MERCHANT

Select, peach, Del Professore Classic,  
Bitters, prosecco 15

#### WILD FIELDS

Botanist, St Germain, Martini Ambrato,  
Jasmine white tea, herbs and flowers 15

#### THE CURSED COLLECTOR

Hennessy VS, Martini Rubino,  
dragon's blood tincture, orgeat 15

#### SWEET DARKNESS

Jack Daniel's Single Barrel, fig,  
Espresso, Fair cocoa 15



## 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

NV Ruinart Reims Champagne France,  
Brut Blanc de Blancs 21

Bride Valley Blanc de Blancs 2016 21

Dom Pérignon Brut 2008 35

## TO START

Cured Loch Duarte salmon,  
devilled egg, salmon caviar 12

Roast butternut soup, butternut hummus,  
salsify and cob nut (v) 12

Smoked ham hock, duck liver and leek terrine,  
pickled apple and mustard sauce 14

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

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

Roast mushrooms on toast,  
mushroom ketchup, Keens cheddar 15



## TO FOLLOW

BBQ Dingley Dell pork chop,  
apple and chilli ketchup,  
charred soured cabbage 28

Berners Tavern mac and cheese (v) 22  
Braised beef blade 26  
Lobster 32

Battered Cornish cod, triple cooked chips  
crushed peas, tartare sauce 22

Cornish seabass,  
green lentil and bacon stew, baby gem 34

Slow cooked celeriac,  
fermented king oyster mushroom,  
lemon emulsion 26

## 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 Harrison grill,  
served with triple cooked chips

Rib eye 10oz 35

Fillet 8oz 38

### Sauces

Béarnaise 3

Peppercorn 3



## SIDE ORDERS

Fries 5

Charred sour cabbage 5

Buttered spinach 5

Mac and cheese (v) 8  
with braised beef blade 10

## TO SHARE

Buccleuch Estate Côte de Boeuf,  
béarnaise sauce, peppercorn sauce,  
Berners Tavern B.L.T,  
Buttermilk dressing, lemon

90 for two

## DESSERTS

Passion fruit cheesecake  
apple crumble, calvados custard 10

Apple and blackberry crumble,  
Calvados custard 10

Coffee and chocolate mousse  
whipped cream, cookie crumble 10

Selection of British cheeses 14



## OPENING TIMES

### LUNCH

Wednesday – Saturday  
12pm – 2:30pm

Sunday  
12pm – 4pm

### DINNER

Tuesday – Thursday  
6pm – 10pm

Friday, Saturday  
6pm – 10:30pm