

## 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



## CHAMPAGNE BY THE GLASS

*served from the trolley*

NV Ruinart Reims Champagne France,  
Brut 'R' 18.5

NV Ruinart Reims Champagne France,  
Brut Rosé 19.5

NV Ruinart Reims Champagne France,  
Brut Blanc de Blancs 22

Dom Pérignon Brut 2010 29

English Sparkling Wine  
Bride Valley Blanc de Blancs 2016 21

## TO START

Cured Loch Duarte salmon,  
devilled egg, salmon caviar 12

Jerusalem artichoke soup, roast chestnuts,  
salsa verde, nuts and seeds (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 (v) 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 35

Cornish fish stew,  
mussels, clams, cod 35

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

Roasted cod, green lentils and bacon, roasted  
sprouts, baby gem 35

Crispy Hen of the Wood mushroom,  
burnt leeks and saffron couscous,  
walnut vinaigrette (v) 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,  
garlic butter, béarnaise and peppercorn sauce,  
Berners Tavern B.L.T,  
Buttermilk dressing, lemon  
90 for two

Slow cooked Herdwick lamb shoulder, braised  
potatoes, roasted sprouts, lamb sauce  
70 for two

## DESSERTS

Passion fruit cheesecake  
yoghurt ice cream 10

Apple and blackberry crumble  
Calvados custard 10

Coffee and chocolate mousse  
whipped cream, cookie crumble 10

Almond butter choux bun  
sour cherry compote, cherry sorbet 10

Selection of British cheeses  
crackers and chutneys 14



## OPENING TIMES

### LUNCH

Tuesday – Saturday  
12pm – 2:30pm

Sunday  
12pm – 4pm

### DINNER

Tuesday – Saturday  
5pm – 10pm

Sunday  
6pm – 10pm

*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*