

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 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, truffle, pecorino 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

Bitter chocolate tart,
vanilla ice cream 10

Apple and blackberry crumble,
calvados custard 10

Coffee and nutmeg junket,
cocoa nib shortbread 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

*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.*

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Sunday Lunch

£35 2 courses or £40 for 3 courses,

TO START

Scrambled Clarence Court eggs, cured salmon, toasted sourdough

Roast butternut soup, butternut hummus, salsify and cob nut

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

Roast mushrooms on toast, mushroom ketchup, truffle, pecorino

Smoked Dingley Dell pork belly, poached Clarence Court egg, toasted English muffin,
hollandaise sauce



TO FOLLOW

Slow cooked celeriac, fermented king oyster mushroom

BBQ baby monkfish, green lentils and bacon

Slow cooked Dingley pork belly, charred sour cabbage

Buccleuch Estate sirloin, roasted onion

Battered Cornish cod, crushed peas

All served with roast potatoes, Yorkshire pudding, roast carrots and tender stem broccoli



TO FINISH

Triple chocolate tart, vanilla ice cream

Apple and blackberry crumble, calvados custard

Passion fruit cheesecake

Selection of British cheeses

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