

BERNERS TAVERN

COCKTAILS

DILL OR NO DILL

Plymouth Gin – Elderflower – Lemon – Dill
Light & Fresh. Herbaceous notes of dill combine with elderflower and gin botanicals in this twist on a classic gin sour 14

ROOM WITH A VIEW

Quince – Lemon Sherbet - Apple – Prosecco
Easy Drinker. Citrus and quince liqueur provide a tart backbone, livened up with Prosecco 14

AGEING HIPSTER

Tin Cup Bourbon – Rum – Vermouth – Bitters
Spirit Forward. Old Fashioned-style cocktail featuring a blend of bourbon, rum and spiced vermouth; barrel aged in an oak cask 14

BEAUREGARD

Kamm & Sons – Averna – Blueberry Shrub
Bitter & Herbaceous. Botanicals of Kamm & Sons pair perfectly with the herbal notes of Averna Amaro in this excellent aperitif cocktail 14

ORB SPRITZ

Chambord – Campari –Lemon –Prosecco
Sweet notes of dark raspberries are balanced with lemon and Campari, for a perfect spring spritz 14



WINE BY THE GLASS

WHITE

Chenin Blanc, Berners Tavern Private Reserve, Anjou
France 2015 175ml 11

Sancerre, Domaine des Brosses,
Loire France 2015 175ml 12.5

Gavi di Gavi Montessoro, La Giustiniana,
Piemonte, Italy 2015 175ml 14.5

ROSE

La Balade Rosé, Domaine Montrose,
Côte de Thongue, France 2015 175ml 10

RED

Pinot Noir, Jean Claude Boisset
Burgundy France 2014 11.5

Malbec, Gran Mascota,
Mendoza, Argentina 2014 175ml 14

Henry's Seven, "GSM" Henschke,
Barossa Valley Australia 2014 175ml 16.5

BRITISH SEAFOOD

Half/whole native lobster, mayonnaise,
fennel, dill 25/50

Cornish mackerel; roasted and tartare,
pickled watermelon, radishes,
yoghurt dressing 15

Dressed Colchester crab, brown crab mayo,
apple, coriander 20

Prawn cocktail, lobster jelly,
avocado, crispy shallot 15



TO START

Spring chicken and vegetable soup,
slow cooked Legbar hen's egg,
steamed chicken bun 12

Braised Dingley Dell pork belly, white onion,
pork rilette, crispy fried quail egg 14

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

Roasted Wye Valley asparagus, wild garlic,
Clarence Court fried egg, morels and peas 15

Buccleuch estate beef tartare, hazelnuts,
horseradish, truffle cream 15

Chargrilled focaccia, burrata,
heritage tomatoes, basil, truffle honey (v) 16



SALADS

Isle of Wight heritage tomatoes,
sourdough croutons, onions, pesto (v) 14

Chargrilled chicken paillard,
garlic and chorizo butter, piquillo pepper,
Manchego, rocket, red onion salad 16

Berners Tavern panzanella salad (v) 10
with chicken 15
with smoked salmon 15

TO FOLLOW

Slow roasted rump of Herdwick lamb,
braised neck, Jersey royal potatoes,
new season English asparagus, wild garlic, tomato
and lamb vinaigrette 32

Berners Tavern mac and cheese (v) 18
with ox cheek 22

Roasted Cornish cod,
crispy squid, basil, fregola, tomato consommé 27

BBQ Dingley Dell pork chop, roasted calçots onions,
apple, tomato and sage sauce 26

Crispy sea bream, braised baby gem, celery, poached
grapes, verjus sauce 24

Roasted broccoli, buckwheat and broccoli pesto,
hazelnut, gorgonzola cheese (v) 19

Butter roasted Dover sole, brown shrimp, potato,
wild garlic burnt butter dressing,
samphire and capers 39.5

Aged Scottish beef burger,
bacon, cheese, caramelised onion,
pickles, fries 16



FISH AND CHIPS (Mon-Fri 12pm-5pm)

Battered Cornish cod, mushy peas,
mint, chips 19.5



TO SHARE

Buccleuch Estate chateaubriand,
wild mushroom, wild garlic and watercress,
roasted chicory, braised ox cheek
90 for two

Slow cooked Herdwick lamb shoulder,
Wye Valley asparagus, peas,
broad beans, morels, mint sauce
80 for two

Buccleuch Estate 28oz Côte de Boeuf,
green bean salad, truffle, hazelnuts
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

Sirloin 10oz 32

Rib eye 10oz 35

Fillet 8oz 38

Sauces

Béarnaise sauce 3

Peppercorn sauce 3



SIDE ORDERS

Creamed spinach 5

Triple cooked chips 5

Green bean salad, truffle, hazelnuts 5

Mac and cheese (v) 8

Mixed leaf salad, truffle dressing (v) 6



TIMES

MONDAY TO FRIDAY

Breakfast 7am – 10.30am

Set menu 12pm – 5.30pm

A la carte 12pm – 11pm

SATURDAY AND SUNDAY

Weekend brunch 9am – 4pm

A la carte 5pm – 11pm

Supper 11pm – 12am

*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