

# MENU

## COCKTAILS

### BOTANICAL GARDEN

Botanist Gin, rose, violet , lemon, egg white, light citrusy and floral combining Botanist Gin with violet and rose for a fresh sour aperitif

£

14.00

### AGUARDIENTE DE JAMAICA

Belvedere Vodka, orange apple, hibiscus soda, long fruity drink, vodka based, with a dry finish of hibiscus and orange

14.00

### SILKY ROSE

Havana 3, cherry, strawberry rose, cream, velvet creamy after dinner drink, intense rose aroma and fresh strawberries featuring a cherry infused rum

14.00

### AROMACHOLOGY

Lemongrass Vodka, jasmine lime sherbet, apricot liqueur smooth ans sweet, hints of apricot and delicate lime citrusy combined together for a relaxing drinking experience

14.00

### ORBSPRITZ

Chambord, Campari, lemon, Prosecco, sweet notes of dark raspberries are balanced with lemon and Campari, for a perfect spring spritz

14.00

## CHAMPAGNES BY THE GLASS (served from the trolley)

NV Ruinart Reims Champagne France, Brut 'R'

15.50

NV Ruinart Reims Champagne France, Brut Rose

16.00

NV Ruinart Reims Champagne Frnace, Brut Blanc de Blancs

19.50

Dom Pèrigon 2006, Brut

35.00

## BRITISH SEAFOOD

Beetroot cured Loch Duart salmon, pickled kohlrabi, baby beetroots, caviar, yoghurt and dill dressing

16.00

Colchester crab on toast, brown crab butter,lemon gell, pickled cucumber and celery

20.00

Prawn cocktail, lobster jelly, avocado, crispy shallot

15.00

## TO START

Ironbark pumpkin and parmesan soup, poached Clarence Court egg, roasted chanterelles, cheese and onion toastie	12.50
Traditional British pork pie served table-side, English piccalilli, pickled vegetables, mustard	17.00
Scotch quail egg, smoked black pudding, roast gem lettuce, lentil and bacon vinaigretter, salad cream	15.00
Buckleuch Estate beef tartare, hazelnuts, horseradish, truffle cream	15.00
Chargrilled focaccia, burrata, heritage tomatoes, basil, truffle honey(v)	16.00

## SALAD

Mixed leaf salad, truffle dressing(v)	6.00	10.00
Beetroot and whipped goat's curd salad, blackcurrant puree, trviso	14.00	
Pickled pear, fennel and chicory salad, watercress, pickled mustard seed dressing(v)	12.00	

## TO FOLLOW

Roasted highland partridge, braised leg, poached and roasted carrot, smoked bacon ragout, savoy cabbage	30.00
Berners Tavern mac and cheese(v)	20.00
with red wine braised beef blade	25.00
Roasted Cornish cod, crispy squid, basil, fregola, tomato consommé	27.00
Dingley Deli pork belly, slow-cooked cheek, apricots, baby turnips, mustard, honey and clove sauce, pork scratching's	28.00
Roasted broccoli, buckwheat and croccoli pesto, hazelnut, gorgonzola cheese(v)	19.00
Gilt head sea bream, razor clams, pearl barley, sweetcorn, chicken dashi	28.00
Chicken schnitzel, fried Clarence Court egg, capers, anchovies, red peppers, mixed salad	20.00

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

Battered Cornish cod, mushy peas, mint, chips	20.00
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## TO SHARE

Buckleuch Estate chateaubriand wild mushroom, watercress, roasted chicory, braised beef blade	90.00 for two
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Slow cooked Herdwick lamb shoulder, potato dauphinonise, roasted sprouts, smoked bacon, lamb sauce	80.00 for two
Buckleuch Estate 28oz Côte de Boeuf, green bean salad, truffle, hazelnuts	90.00 for two

## GRASS FED SCOTTISH STEAKS

By carefully selecting some of Scotland's most conscientious farmers, Buckleuch Estate has access to some of the finest grass Chargrilled on our Jasper oven, served with triple cooked chips

Rib eye 10oz	35.00
Fillet 8oz	38.00
Sauces	
Béarnaise sauce	3.00
Peppercorn sauce	3.00

## SIDE ORDERS

Roasted sprouts, smoked bacon and onion	5.00
Triple cooked chips	5.00
Green bean salad, truffle, hazelnuts	5.00
Mac and cheese(v)	8.00
Potato dauphinoise	6.00

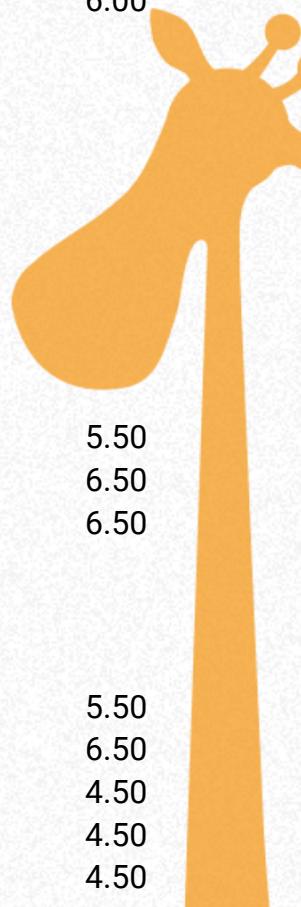
## BREAKFAST

### SMOOTHIES (All Dairy free)

Coconut water, mango, lime	5.50
Spinach, banana, almond milk	6.50
Avocado, pineapple, matcha tea	6.50

## JUICES

Curly kale, apple, cucumber, lime	5.50
Apple, carrot, ginger	6.50
Fresh orange	4.50
Pink grapefruit	4.50
Apple	4.50



Cranberry	4.50
Pineapple	4.50

## WHOLE LEAF TEA, INFUSIONS AND COFFEE

Organic vanilla rooibos	3.95
Earl Grey	3.95
Darjeeling	3.95
Oolong	3.95
Green	3.95
Jasmine green	3.95
Organic Jasmine white	3.95
Camomile	3.95
Peppermint	3.95
Verbena	3.95
Espresso	3.95
Double Espresso	4.50
Americano	3.95
Macchiato/Café latte/Cappuccino/Flat white	4.50

## SAVOURY

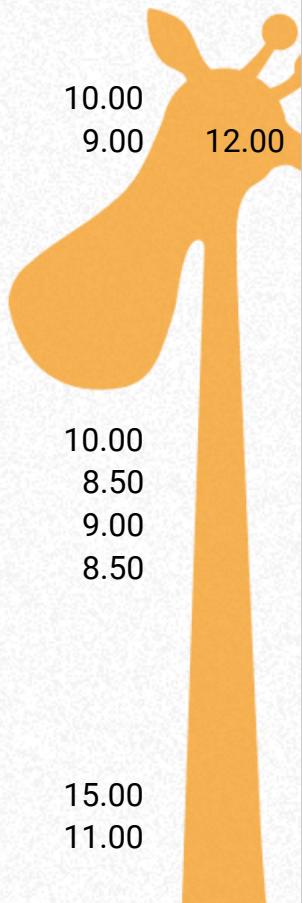
Berners Tavern full English	18.00
Dingley Dell pork sausage, two eggs, smoked bacon, roasted tomato, Portobello mushroom, Stornoway black pudding, baked beans	
Poached smoked haddock, fried potatoes, herb butter	10.00
Crispy Dingley Dell bacon sandwich on toast Borough market sourdough bread with two fried eggs	9.00
	12.00

## ON TOAST

Served on white or brown Borough Market sourdough bread	
Crushed avocado, two poached eggs	10.00
Rpasted button mushrooms, parsley	8.50
Heinz baked beans, grilled chorizo sausage	9.00
Roasted sweet potato, halloumi, poached egg, pine nut pesto	8.50

## CLARENCE COURT EGGS (Free range and happy hens)

Oak smoked Scottish salmon and scrambled eggs	15.00
Keens extra mature cheddar and smoked ham omelette	11.00



Baked eggs, creamed spinach and mushrooms, gruyère cheese	12.00
Benedict	14.50
Florentine	12.00
Rotale	15.00

## CEREALS, GRAINS AND FRUIT

Orange soaked oats and almond chia seed pot, apple and cinnamon compote	7.00
Cereals with milk	4.50
Homade granola, vanilla yoghurt, seasonal fruit	6.00
Organic rolled oats, London honey, cinnamon sugar	5.00
with berries	6.00
with banana	5.50
Chilled sitrus salad, ginger and lime	8.00
Seasonal fruit salad	6.50

## SWEET

Vanilla waffles, macerated raspberries, whipped cream, grated chocolate	8.50
Briche French toast, Dingley Dell smoked straky bacon, maple syrup	9.50
Blueberry pancakes, honey bananas	9.50

## BAKERY

Croissant	3.50
Pain au Chocolate	4.00
Pain au raisin	4.00
Sweet muffins	4.50
Basket of mini pastries	8.50

## SIDES

Stornoway black pudding	4.00
Roasted mushrooms	3.50
Grilled tomato	3.50
Dingley Dell Bacon	4.50
Dingley Dell pork sausage	4.50
Oak smoked Scottish salmon	6.00

## DESSERTS

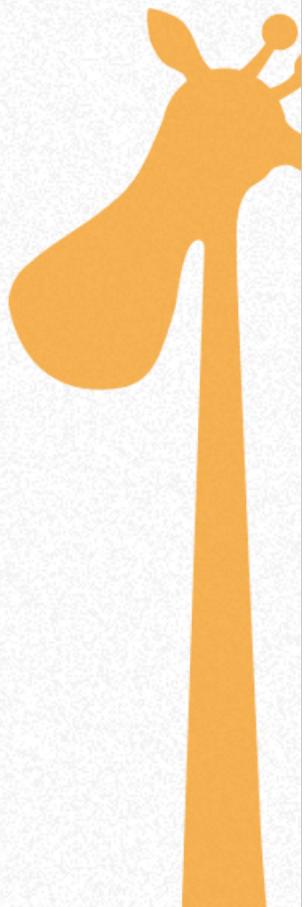
Poached pear custard slice, pear sorbet and toffee sauce	9.00
<i>Carmes de Rieussec 2011, Sauterne, France</i>	12.00
Black forest cake, sour cherry compote, white and dark chocolate mousse, cherry sorbet	9.00
<i>Reciote della Valpolicella 2014, Bertani, Italy</i>	18.00
Peanut butter parfait, berry jam, short bread	9.00
<i>Moscato d'Asti 2016, Centro, Italy</i>	8.50
Caramel apple éclair, calvados cream, apple jelly, salted caramel ice cream	9.00
<i>Semillion Botrytis, Peter Lehmann, Australia</i>	11.00
Chocolate and Hazelnut flaming Alaska, speculoos and coffee crumble, hazelnut custard	18.00
<i>Pinot Gris vendage tardive, Trimbach, France</i>	17.50
Selection of truffles	5.00
Selection of cheeses from the British Isles, pear and saffron chutney, homemade mixed seed biscuits	12.50
<i>Port Quinta de Vargellas, Taylors, Portugal 2002</i>	14.00

## LUNCH (Mon-Fri 12pm to 5.30pm)

Maximum of 8 diners, includes VAT, excludes service

### TO START

- Chicken and sweetcorn chowder
- Beetroot cured salmon, pickled kohlrabi, yoghurt and dill dressing
- Scotch quail egg, roast gem lettuce, salad cream



### TO FOLLOW

- Mussels cooked with tomato, chorizo and fennel, chargrilled focaccia
- Crispy duck leg, braised lentils, smoked bacon, baby onion
- Buttered gnocchi, butternut squash, aged red Leicester cracker

## TO FINISH

Blueberry cheesecake, almond shortbread, lime and mint sorbet

Carrot cake, cream cheese frosting, carrot ice cream

Montgomery cheddar cheese, dried fruit chutney, seeded crackers

2 course 24.50 / 3 courses 29.50

## SUPPER MENU

### STARTERS & SALADS

Roasted tomato soup, cherry tomato and basil salad(v)	8.50
Charcuterie plate with gherkins and pickles	12.00

### MAIN PLATES

Aged Scottish beef burger, bacon and cheese, caramelised onion, pickles, chips	16.50
Macaroni and cheese, parmesan and brioche(v)	20.00
The Club: roasted free range chicken, smoked bacon, egg, avocado, chips	16.50
Lincolnshire poacher cheese and smoked ham omelette(v)	9.00

### DESSERTS

Selection of British cheese, pear and saffron, crackers	12.50
Poached pear custard slice, pear sorbet and toffee sauce	9.00
Seasonal fruit plate, mint	6.50
Selection of truffles	5.00

### WINE BY THE GLASS

#### WHITE

Chenin Blanc, Berners Tavern Private Reserve, Anjou France 2015 175ml	11.00
Sancerre, Domaine des Brosses, Loire France 2015 175ml	12.50

Gavi di Gavi Montessora, La Giustiniana, Piemonte, Italy 14.50  
2015 175ml

ROSE

La Balade Rose, Domaine Montrose, Côte de Thongue, 10.00  
France 2015 175ml

RED

Cab-Franc, Berners Tavern Private Reserve, Anjou, France 11.00  
2014 175ml

Malbec, Gran Mascota, Mendoza, Argentina 2014 175ml 14.00  
Henry's Seven, 'GSM' Henschke, Barossa Valley Australia  
2014 175ml 16.50

## BREAKFAST

### SMOOTHIES (All Dairy free)

Coconut water, mango, lime 5.50  
Spinach, banana, almond milk 6.50  
Avocado, pineapple, matcha tea 6.50

### JUICES

Curly kale, apple, cucumber, lime 5.50  
Apple, carrot, ginger 6.50  
Fresh orange 4.50  
Pink grapefruit 4.50  
Apple 4.50  
Cranberry 4.50  
Pineapple 4.50

### SEASONAL COCKTAILS

KALE MARY  
Spicy Altos Tequila, kale lemon, ginger ale  
Healthy kale juice and spicy tequila to boost up your morning 14.00

SAGE REVIVAL

Cocchi Americano, Becherovka, sage, lemon, ginger

Twist on a Corpse Reviver sweet notes of ginger blended with lemon and herbal liqueurs 14.00

#### KARLSSON MARTINI

Grey Goose, coffee, horchata, orange sherbet  
Inspired by a Swedish recipe, this is our take on the classic Espresso Martini with hints of nuts and orange peel 14.00

#### 7 LANDS NEGRONI

Banks 7, sweet vermouth, Amaro Tosolini, Campari  
Rum twist on Negroni, sweet flavour of cinnamon opening, followed by more bitter notes of herbs and strichokes to be enjoyed as it is or in a longer version,topped up with soda 14.00

#### BERNERS TAVERN SUMMER CUP

Hendricks, cucumber, strawberry, Absinthe, lemon summer strawberries and Hendricks gin single serve to share 14.00

## SWEET

Vanilla waffles, macerated raspberries, whipped cream, grated chocolate 8.50

Briche French toast, Dingley Dell smoked straky bacon, maple syrup 9.50

Blueberry pancakes, honey bananas 9.50

## CLARENCE COURT EGGS (Free range & happy)

Eggs Benedict 14.50

Florentine(v) / Royale 12.00

Keens extra mature cheddar and smoked ham omelette 11.00

Baked eggs, creamed spinach and mushrooms, Gruyère cheese 12.00

Oak smoked Scottish salmon and Scrambled eggs 15.00

Avocado, two poached eggs on toast 10.00

Moroccan fried eggs, tomato fondue, yoghurt, toasted 15.00

## SALADS

Chrgrilled focaccia, burrata, heritage tomatoes, basil, truffle honey(v) 16.00

Pickled pear, fennel and chicory salad, watercress, pickled mustard seed dressing(v) 12.00

SIDES

Roasted mushrooms	3.50
Grilled tomato	3.50
Dingley Dell Bacon	4.50
Dingley Dell pork sausage	4.50
Oak smoked Scottish salmon	6.00

**SATURDAY BRUNCH** (Available from 11.30am)

**Beef Wellington, truffle mash, spinach, mushrooms,  
Madeira sauce** 70.00 for two

## TO START

Traditional British pork pie served table-side, English piccalilli, pickled vegetables, mustards	17.00
Prawn cocktail, lobster jelly, avocado, crispy shallot	15.00
Buckleuch estate beef tartare, hazelnuts, horseradish, truffle cream	15.00
Colchester crab on toast, brown crab butter, lemon gel, pickled cucumber and celery	20.00

## **TO FOLLOW**

Chicken schnitzel, fried Clarence Court egg, capers, anchovies, red peppers, miced salad	20.00
Berners Tavern full English Gingley Dell pork sausage, two eggs, smoked bacon, roasted tomato, Portobello mushroom, Stornoway black pudding, baked beans	18.00
Chargrilled Buccleuch Estate Steak Sirloin 10oz, served with triple cooked chips with béarnaise or peppercorn sauce	32 3
Concit ham hock hash brown, poached Burford brown eggs	17.00
Berners Tavern mac and cheese(v) with red wine braised beef blade	20 25
Roasted Cornish cod, cripsy squid, basil, fregola, tomato consommé	27.00

## TO SHARE

Slow cooked Herdwick lamb shoulder, potato dauphinoise, roasted sprouts, smoked bacon, lamb sauce 80.00 for two

## SUNDAY ROAST BRUNCH (available from 11.30am)

Roast Sirloin of Ruby Red beef, all the trimminbs 24.50  
Roast belly of Dingley Dell pork, all the Trimmings 21.00

## BY THE GLASS CHAMPAGNE

NV Ruinart Reims Champagne France Brut 'R'	15.50
NV Ruinart Reims Champagne France Brut Rose	16.00
NV Ruinart Reims Champagne France, Brut Blanc de Blancs	19.50
Dom Pérignon 2006, Brut	35.00

## WHITE

Riesling, Trimbach France 2014	11.50
Gavi di Gavi, La Giustiniana Italy 2016	14.00
Pouilly-Fuissé, Domaine Corsin France	17.00

## ROSE

Domaine Montrose "Prestige" Southern France 2013	17.00
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## RED

Zweigelt, Heinrich, Burgenland Austria 2014	12.00
Pinot Noir "Awetere" Yealands Estate, NZ 2016	14.00
Vino Nobile di Montepulciano Poliziano, Italy 2014	19.00