

BERNERS TAVERN SET MENU

Two-course 29 | Three-course 34

*MONDAY - FRIDAY: ALL DAY
SATURDAY - SUNDAY: EVENING*

ADD ON

GLASS OF HOUSE WINE 10 | CARAFE (375ML) 30
SOURDOUGH MALTED BREAD & MARMITE BUTTER 4.5 (285 Kcal)

TO START

SEASONAL CRUDITÉS (ve) (285 Kcal)
Red lentil hummus, chilli, pomegranate molasses

BUTTERNUT SQUASH & HARISSA SOUP (270 Kcal)
Chestnuts, confit duck, toasted nuts and seeds

PRAWN COCKTAIL (279 Kcal)
Lobster jelly, avocado-wasabi purée, crispy shallots

TO FOLLOW

MISO HISPI CABBAGE (711 Kcal)
Curried haricot bean cassoulet, harissa butter,
seaweed - *Zero-Waste*

CHICKEN SCHNITZEL (583 Kcal)
Coleslaw salad, black garlic purée, yuzu dressing

ROASTED SCOTTISH SALMON (768 Kcal)
Saffron fregola, sun-dried tomato, fennel purée

BAVETTE 8OZ (640 Kcal)
(£10 supplement)
Koffmann's fries (425 Kcal)
Béarnaise (394 Kcal) | Peppercorn (205 Kcal)

TO FINISH

CHESTNUT AND PEAR MOUSSE (988 Kcal)
Chestnut crèmeux, cinnamon ice cream, chocolate tuile

CHOCOLATE MOUSSE (vg) (623 Kcal)
70% dark chocolate, vanilla Chantilly,
chocolate and pistachio crumble

SORBET SELECTION (ve) (245 Kcal)