

BERNERS
TAVERN

PRIVATE DINING ROOM



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Nestled in the heart of London's Fitzrovia neighbourhood, the award-winning Berners Tavern is a gastronomic gem under the direction of Executive Chef Jason Atherton, renowned for his exceptional contemporary British cuisine.

For those seeking an exclusive setting, our Private Dining Room sits above the main restaurant, offering an intimate and refined space for up to 14 guests. Designed around a modern dark-walnut table with rose-upholstered chairs, the room is bathed in natural light through a skylight by day and warmed by ambient lighting in the evening, creating an inviting backdrop for every occasion.

Whether you're planning an intimate dinner, a milestone celebration, or a discreet business meeting, the space is thoughtfully appointed to deliver an exceptional experience from start to finish. From the finest fare to attentive, personalised service, Berners Tavern sets the standard for private dining in London.







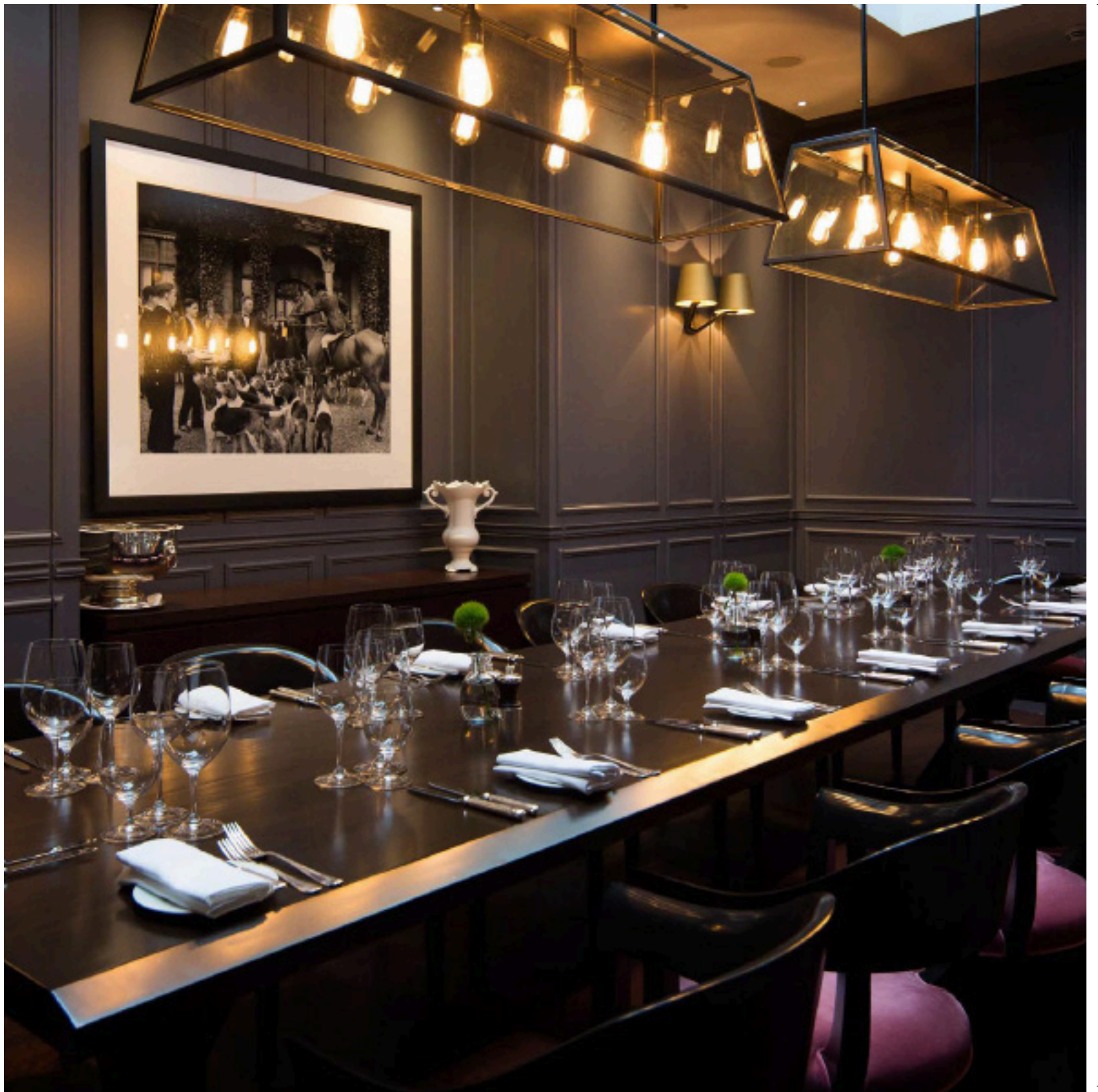
SIZE

23 x 12, 276 Square Feet

7 x 3.5, 24.5 Square Metres

Capacity: 12

Natural Daylight



**PRIVATE DINING ROOM
SET MENU**

75 per person

ADD ON

- SOURDOUGH MALTED BREAD & MARMITE BUTTER (285 Kcal) 4.5
GRILLED TOMATO OLIVES (ve) (114 Kcal) 5
COLCHESTER PYEFLEET OYSTERS (178 Kcal) 4 EACH

TO START

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

CORNISH ASPARAGUS (269 Kcal)
Warm lemon Hollandaise, hazelnut dressing

*AGED SCOTTISH BEEF TARTARE (259 Kcal)
Smoked bone marrow sourdough, softened garlic,
cured egg yolk

TO FOLLOW

BBQ HARISSA CAULIFLOWER (ve) (705 Kcal)
Red puy lentil curry, black garlic & date purée,
spiced butter dressing - *Zero Waste* -

LINE-CAUGHT CORNISH COD (299 Kcal)
Onion and squash puree, Morecambe Bay shrimps,
fennel, vadouvan beurre blanc

BAVETTE 8OZ (640 Kcal)
(£10 supplement)

KOFFMAN'S FRIES (425 Kcal)
BÈARNAISE (394 Kcal) | PEPPERCORN (205 Kcal)

TO FINISH

OLD ENGLISH TRIFLE (vg) (691 Kcal)
Lime infused strawberry compote, sherry - soaked sponge,
vanilla bean Chantilly

CHOCOLATE TART (vg) (754 Kcal)
Blood orange compote, Maldon sea salt, vanilla ice cream

SORBET SELECTION (ve) (245 Kcal)





**PRIVATE DINING ROOM
SHARING SET MENU**

£120 per person

TO START

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

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

PORK AND PISTACHIO PIE (300 Kcal)
Bread and butter pickles, piccalilli, mustard

TO FOLLOW

BBQ HARISSA CAULIFLOWER (ve) (705 Kcal)
Red puy lentil curry, black garlic, dates purée,
spiced butter dressing
Zero-Waste

MAC AND CHEESE (vg) (1404 Kcal)
or with braised beef blade (1630 Kcal)

BBQ SEA BASS (2117 Kcal)
Royal Blue prawn dressing

CHATEAUBRIAND (2053 Kcal)
Marmite butter, braised beef blade
creamed mash

*All served with an assortment of sides
Jersey Royal potatoes, tenderstem broccoli,
Koffmann's fries, mixed leaf salad*

TO FINISH

CHOCOLATE TART (vg) (754 Kcal)
Blood orange compote, Maldon sea salt, vanilla ice cream

BRITISH WILDFLOWER HONEY BURNT CREAM (837 Kcal)
Lemon thyme madeleines, Buddha hand citrus

SORBET SELECTION (ve) (245 Kcal)

COFFEE AND TEA

MINIMUM SPEND

Lunch

January - August £750
September & October £1500
November & December £2000

Dinner

January - September £1500
October - December £2000

CONTACT US

To enquire and book, please contact our team
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