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 fregda, sundried tomato, fennel purée

BAVETTE 8OZ (640 Kcal)
(£10 supplement)
KOFFMAN'S FRIES (425 Kcal)
BÈARNAISE (394 Kcal) | PEPPERCORN (205 Kcal)

TO FINISH

CHESTNUT AND PEAR MOUSSE (988 Kcal)
Chestnut cremeux, cinnamon Ice cream, chocolate tuille

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

SORBET SELECTION (ve) (245 Kcal)

Our commitment towards sustainability is reflected in our product sourcing. Many of our products (including our coffee, fish, meats, produce and dairy) come from local and/or Fairtrade suppliers. *Denotes that the dish is available as a half portion. Adults need around 2000 kcal a day For any dietary requirements please speak to one of our team members for assistance. (ve) vegan. (vg) vegetarian. All prices are inclusive of VAT.
A discretionary service charge of 13.5% will be added to your bill.