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

SWEETCORN CHOWDER SOUP (397 Kcal)
Crayfish, BBQ corn, créme fraiche

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

TO FOLLOW

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

CHICKEN PAILLARD CAESAR (648 Kcal)
Leaf salad, Anchoïade dressing, croutons

ROASTED SCOTTISH SALMON (490 Kcal)
Summer beans, courgette, saffron tomato fondue

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

TO FINISH

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

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

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.