

CHAMPAGNE BY THE GLASS

served from the trolley

VEUVE CLICQUOT BRUT "YELLOW LABEL" NV 26

VEUVE CLICQUOT ROSE NV 28

RUINART BLANC DE BLANCS NV 36

DOM PERIGNON 2015 68

COPENHAGEN SPARKLING TEA "BLÅ" ALCOHOL FREE NV 15

SNACKS

SOURDOUGH MALTED BREAD & MARMITE BUTTER (285 Kcal) 4.5

GRILLED DOMAT OLIVES (ve) (114 Kcal) 5

COLCHESTER PYEFLEET OYSTERS (178 Kcal) 4.5 EACH

RED LENTIL HUMMUS (203 Kcal) 9

Chili, toasted sourdough

WHIPPED SMOKED COD ROE (401 Kcal) 10

Pickled onion and fennel, seeded crackers

TO START

ENGLISH WATERCRESS AND POTATO SOUP (519 Kcal) 18

Confit salmon, feta

*SEASONAL CRUDITÉS (ve) (285 Kcal) 18

Red lentil hummus, chilli, pomegranate molasses

CORNISH BROWN CRAB DOUGHNUT (306 Kcal) 23

Apple, cucumber, celery salad

SPRING KENTISH PEA SALAD (vg) (138 Kcal) 16

Radishes, spiced mint yoghurt dressing

PRAWN COCKTAIL (279 Kcal) 22

Lobster jelly, avocado-wasabi purée, crispy shallots

*YELLOWFIN TUNA TARTARE (122 Kcal) 22

Daikon radishes, plum, Japanese dressing, seaweed cracker

ROASTED ORKNEY SCALLOP (285 Kcal) 23

Braised new forest wild mushrooms, horseradish mash

*AGED SCOTTISH BEEF TARTARE (259 Kcal) 22

Smoked bone marrow sourdough, softened garlic, cured egg yolk



GRASS-FED BRITISH STEAKS

By selecting of Britain's most sustainable farmers, we bring you of the finest grass-fed, dry-aged British beef.

Chargrilled on Mibrasa Grill - served with Koffmann's fries

RIB EYE 10OZ (810 Kcal) 46

SIRLOIN 10OZ (640 Kcal) 45

FILLET 8OZ (425 Kcal) 48

BÉARNAISE (394Kcal) 4 | PEPPERCORN (205 Kcal) 4

TO SHARE

CHATEAUBRIAND (2053Kcal) 125

Marmite butter, braised beef blade, creamed mash

CÔTE DE BOEUF (2700Kcal) 125

Garlic and herb butter, house salad, Koffman's fries, Béarnaise & peppercorn sauce

24-HOUR BBQ HOT POT (2058Kcal) 95

Slow cooked lamb shoulder, Jersey Royal potatoes, ratatouille

BERNERS CLASSICS

*MAC AND CHEESE (vg) (1404 Kcal) 12/29
WITH BRAISED BEEF BLADE (1630 Kcal) 14/35
WITH POACHED LOBSTER (1456 Kcal) 18/39

PORK AND PISTACHIO PIE (300 Kcal) 20
Bread and butter pickles, piccalilli, mustard

**We will be donating £1 to Magic Breakfast, a charity dedicated to providing nutritious breakfast to children in need across England and Scotland.*



TO FOLLOW

*BBQ HARISSA CAULIFLOWER (ve) (705 Kcal) 26
Red puy lentil curry, black garlic and dates puree, spiced butter dressing - *Zero-Waste*

ROASTED LEMON SOLE (495 Kcal) 48

Royal Blue prawns, crushed potato, parsley, lemon

LINE-CAUGHT CORNISH COD (299 Kcal) 38

Onion and squash puree, Morecambe Bay shrimps, fennel, vadouvan beurre blanc

SQUASH MUSHROOM AND

CELERIAC PITHIVIER (vg) (567 Kcal) 29

Sorrel velouté, warm cassoulet, green salad

CUMBRIAN BEEF CHEEKS (643 Kcal) 38

Parmesan and tarragon creamy polenta, chimichurri broccoli

LAKE DISTRICT LAMB RUMP (699 Kcal) 39

Creamed mash, petit pois, smoked olive salsa verde

SIDES

TRUFFLE MASH POTATO (vg) (480 Kcal) 10

ROASTED TENDER-STEM BROCCOLI (ve) (51 Kcal) 7

KOFFMANN'S FRIES (ve) (425 Kcal) 6

MIXED LEAF SALAD (vg) (151 Kcal) 9

With truffle dressing (158 Kcal) 13

TO FINISH

LEMON POSSET (vg) (400 Kcal) 15

Summer berries, lime sorbet, cardamom crumble

OLD ENGLISH TRIFLE (vg) (691 Kcal) 13

Lime infused strawberry compote, sherry-soaked sponge, vanilla bean Chantilly

BRITISH WILDFLOWER HONEY BURNT CREAM (837 Kcal) 14

Lemon thyme madeleines, Buddha hand citrus

CHOCOLATE TART (vg) (754 Kcal) 14

Blood orange compote, Maldon sea salt, vanilla ice cream

BITTER ORANGE RUM BABA - *To share* - (860 Kcal) 20

Bitter orange curd, vanilla Chantilly flamed with Cointreau

CHEESE SELECTION (608 Kcal) 18

SORBET SELECTION (ve) (245 Kcal) 10