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

KRUG, "GRANDE CUVÉE", CHAMPAGNE, FRANCE NV 68

ALCOHOL FREE SPARKLING WHITE, WILD IDOL, GERMANY 14

SNACKS

SOURDOUGH MALTED BREAD & MARMITE BUTTER (285 Kcal) 4.5

GRILLED DOMAT OLIVES (ve) (114 Kcal) 5

COLCHESTER PYEFLEET OYSTERS (14 Kcal) 4.5 EACH

RED LENTIL HUMMUS (203 Kcal) 9
Chilli, toasted sourdough

MARMITE ENGLISH CUSTARD TART (410 Kcal) 6.5
Add Oscietra Caviar (15 Kcal) 5.5

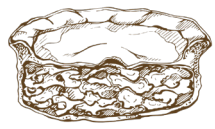
THE BERNERS TAVERN PIE SERIES

A Berners Tavern classic, reimagined.
Each month, a leading UK chef brings their distinctive culinary style to our iconic pie, with £5 from every pie sold donated to Magic Breakfast.

This month:
BEN TISH

*IBERICO PORK AND ROSEMARY PIE (659 Kcal) 25
Quince membrillo, cornichons, Dijon mustard

Sparkling match:
Nyetimber Classic Cuvee, Sussex NV 20



TO START

BUTTERNUT SQUASH & HARISSA SOUP (270 Kcal) 18
Chestnuts, confit duck, toasted nuts and seeds

*SEASONAL CRUDITÉS (ve) (285 Kcal) 18
Red lentil hummus, chilli, pomegranate molasses

CORNISH BROWN CRAB DOUGHNUT (306 Kcal) 23
Apple, cucumber, celery salad

HERITAGE BEETROOT & RADICCHIO SALAD (vg) (340 Kcal) 19
Smoked goat's cheese, blackberries, candied walnuts

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 QUAIL (384 Kcal) 21
Braised chicory, greengage chutney, smoked bacon, game sauce

*AGED SCOTTISH BEEF TARTARE (233 Kcal) 22
Wild mushrooms, Jerusalem artichoke crisps,
smoked bone marrow sourdough

SALMON TROLLEY

LOCH DUART GIN OR BEETROOT CURED
SALMON GRAVLAX (510 Kcal) 25

Served with selection of classic garnishes:
egg, capers, shallots, trout caviar, tartar sauce

GRASS-FED BRITISH STEAKS

We work with some of Britain's most sustainable farmers
to bring you 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 (394 Kcal) 4 | PEPPERCORN (205 Kcal) 4

TO SHARE

CHATEAUBRIAND (2053 Kcal) 125
Marmite butter, braised beef blade, creamed mash

CÔTE DE BOEUF (2700 Kcal) 125
Garlic and herb butter, house salad, Koffmann's fries,
Béarnaise & peppercorn sauce

LAMB SHOULDER (2821 Kcal) 95
Pommes boulangére, seasonal greens, cavolo nero pesto

TO FOLLOW

MISO HISPI CABBAGE (ve) (711 Kcal) 26
Curried haricot bean cassoulet, harissa butter,
seaweed - *Zero-Waste*

ROASTED LEMON SOLE (495 Kcal) 48
Royal Blue prawns, crushed potato, parsley, lemon

ROASTED CORNISH COD (335 Kcal) 38
Saffron fregola, squid ragout, fennel purée, lobster sauce

SQUASH MUSHROOM AND
CELERIAC PITHIVIER (vg) (567 Kcal) 29
Sorrel velouté, warm cassoulet, green salad

VENISON LOIN (402 Kcal) 37
Confit artichoke, pear, Brussels sprouts,
juniper and chocolate sauce

LAKE DISTRICT LAMB RUMP (699 Kcal) 39
Mushroom fricassée, creamed potatoes, calçot onions

*MAC AND CHEESE (vg) (1404 Kcal) 12/29
with braised beef blade (1630 Kcal) 14/35
with poached lobster (1456 Kcal) 18/39

SIDES

TRUFFLE CREAMED MASH (vg) (480 Kcal) 10

ROASTED TENDERSTEM 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

APPLE AND BRANDY TATIN (vg) (1012 Kcal) 14
Caramelised apples, brandy caramel,
créme fraîche ice cream

CHERRY TRIFLE (vg) (988 Kcal) 13
Black cherry compote, chocolate sponge,
chocolate pastry cream, vanilla Chantilly

CHESTNUT AND PEAR MOUSSE (519 Kcal) 15
Chestnut crémeux, cinnamon ice cream, chocolate tuile

CHOCOLATE MOUSSE (vg) (623 Kcal) 14
70% dark chocolate, vanilla Chantilly,
chocolate and pistachio crumble

BLACKBERRY PAVLOVA - TO SHARE - (vg) (877 Kcal) 20
Orange meringue, blackberry compote,
orange Chantilly, blackberry sorbet

CHEESE SELECTION (608 Kcal) 18

SORBET SELECTION (ve) (245 Kcal) 10

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.