

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

COPENHAGEN SPARKLING TEA “BLÂ” 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 (ve) (203 Kcal) 9

Chili, toasted sourdough

WHIPPED SMOKED COD ROE (401 Kcal) 10

Pickled onion and fennel, seeded crackers

TO START

SWEETCORN CHOWDER SOUP (397 Kcal) 18

Crayfish, BBQ corn, crème fraîche

COURGETTE FLOWER (vg) (368 Kcal) 19

Citrus goats cheese, Romesco sauce, truffle honey, Parmesan

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

*AGED SCOTTISH BEEF TARTARE (259 Kcal) 22

Smoked bone marrow sourdough, softened garlic, cured egg yolk

*SEASONAL CRUDITÉS (ve) (285 Kcal) 18

Red lentil hummus, chili, pomegranate molasses

HERITAGE TOMATO SALAD (vg) (460 Kcal) 19

Stracciatella, sun-dried tomato pesto, toasted hazelnut

CORNISH SQUID (350 Kcal) 21

Summer ratatouille, chorizo, ginger, garlic and chilli dressing

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,

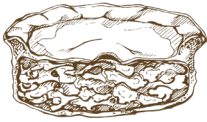
Béarnaise & peppercorn sauce

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

FISH & CHIPS (569 Kcal) 29
Crushed peas, tartar sauce

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

CHICKEN PAILLARD CAESAR (648 Kcal) 34
Leaf salad, croutons, anchoïade dressing

CONFIT DUCK LEG (726 Kcal) 29
Creamed mash, summer succotash

ROASTED SCOTTISH SALMON (490 Kcal) 28
Summer beans, courgette, saffron tomato fondue

CHEESEBURGER (1925 Kcal) 26
Bacon, caramelised onions, pickles, fries

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

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 citron

CHOCOLATE TART (vg) (754 Kcal) 14
Blood orange compote, Maldon sea salt, vanilla ice cream

FLOATING ISLAND - *To share* - (767 Kcal) 20
Lime meringue, vanilla custard sauce, nuts,
candied dried fruits and praline ice cream

CHEESE SELECTION (606 Kcal) 18

SORBET SELECTION (ve) (245 Kcal) 10