

SUNDAY ROAST MENU

2 Course Set Menu £45

3 Course Set Menu £55

TO START

Spring peas and wild garlic soup, broad beans,
courgette, pancetta, crispy Bufford Brown egg

Berners Tavern pork and pistachio pie bread
and butter pickles, piccalilli, mustard

Homemade focaccia, basil and mint pesto,
courgette ribbons, olive and sundried tomato dressing,
lemon and thyme ricotta (ve)

Butterhead salad, chicken popcorn, miso dressing,
baby tomatoes, crispy bacon

Prawn cocktail, lobster jelly,
avocado wasabi puree, crispy shallots



TO FOLLOW

All served with roast potatoes, Yorkshire pudding, buttered sugar snaps, baby Chantenay carrots

Buccleuch Estate sirloin, roasted onion, caramelized onion purée

Slow-cooked Dingley pork belly, roasted spring cabbage, pineapple ketchup

Oak leaf Chicken Roast, tenderstem broccoli, wild garlic and broccoli purée

Line caught crusted cod, white coco beans, apple, baby fennel,
smoked mussels, bouillabaisse sauce

Spring herbs risotto, braised morel mushrooms,
Bok choy and broad bean salad (ve)



TO FINISH

Chocolate and Hazelnut praline tart,
chocolate and Cointreau sorbet (vg)

Rhubarb and blood orange trifle,
honey madeleine sponge

Lemon Bergamot Meringue Pie,
lemon and honey sauce

Coconut and Pineapple Alaska, pineapple and lime coulis,
flamed with white rum, garnished with coconut flakes,
pistachios and lemon peel
serves two (ve)

Selection of cheeses from the British Isles
figs chutney, homemade mixed seed biscuits (ve)

For dietary requirements and food allergies, please ask one of our team members for assistance.

(ve) Denotes that the dish is or can be altered to be suitable for vegetarians.

(vg) Denotes that the dish is or can be altered to be suitable for vegans.

All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill.

@BERNERSTAVERN