

BRUNCH

Eggs Florentine (vg) 17

Toasted English muffin, buttered spinach, hollandaise sauce

Eggs Benedict 17

Toasted English muffin, toasted ham, hollandaise sauce

Smoked Salmon & Scrambled Egg Croissant 19

Pea shoot salad, horseradish, salmon caviar

Crushed Avocado (vg) 17

Poached egg, baby heritage tomato, chili flakes, Borough Market sourdough bread

Crispy Chicken & Waffle 18

Baby gem salad, blue cheese dressing, smoked bacon, pickled jalapeños

SWEET

*Brioche French Toast 17

Dingley Dell smoked streaky bacon, maple syrup

Blueberry Pancakes 15

Summer berry compote, strawberry, Chantilly cream

Mango and Chia Pot (vg) 10

Toasted almond flakes, vanilla yoghurt



BLOODY MARY

Signature Brunch Cocktails

Bloody Mary 18

Ketel One vodka, tomato Juice, lemon, spices

Miss Maria 18

Don Julio Blanco, Black Barley Miso Tomato Juice, Spices

Berners Bloody Mary 19

Ketel One Vodka, Ancho Reyes, Laphroaig Quarter Cask, Tomato Water, Smoked Sea Salt

TO START

Fine de Claire Irish Oyster 4

Shallot, lemon

Cornish Fish Soup 19

Garlic cheese bread

Clear Chicken Broth 19

Spring vegetables, trofie pasta, confit chicken leg, basil pesto

Cured Stone Bass Tartare 18

Orange, plum, pickled red chili, strawberry, yuzu consommé

*Line Caught Yellowfin Tuna Tartare 20

Wasabi emulsion, daikon radishes, plum, Japanese dressing, seaweed cracker

*Buccleuch Estate Beef Tartare 19

Chive emulsion, pickled mushrooms, miso egg yolk, sourdough bread

Prawn Cocktail 20

Lobster jelly, avocado wasabi puree, crispy shallots

Berners Tavern Pork and Pistachio Pie 20

bread and butter pickles, piccalilli, mustard served tableside

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

SALAD AND SANDWICHES

*Berners Tavern House Salad 19

Salt beef brisket, poached egg, sundried tomatoes, French beans, ranch dressing

*Raw Vegetable Crudit  (ve) 17

Chickpeas, harissa hummus, black olive crumble, toasted sourdough bread

Croque Madame 19

Fried egg and salad, chili jam

Aged Burger 20

Pulled BBQ pork, brioche bun, Churchill sauce, fries

Heritage tomato salad (vg) 18

Creamed burrata, rocket leaves, olive crumble, toasted focaccia

TO FOLLOW

8 Hour Slow-Cooked Beef Short Ribs 38

BBQ grelot onions, creamy potatoes, chimichurri sauce

Ray Wings Schnitzel 29

Fennel citrus salad, jalape os, orange, tartar sauce

Cornish Hake 30

Jersey Royal potatoes, sauce Vierge

Cornish Mussels and Squid Risotto 39

Xo sauce, Montgomery cheddar cheese, preserved lemon

Berners Tavern Mac and Cheese (vg) 26

Braised beef blade 32
Poached lobster 37

*Homemade Sweet Pea Gnocchi (vg) 31

Whipped ricotta cheese, broad beans, sugar snaps, pea shoot salad, mint oil

Battered Cornish Fish 28

Crushed peas tartare sauce, triple cooked chips

SIDES

Truffle Mashed Potato (vg) 10

Roasted Tender Stem Broccoli (ve) 7

Koffman's Fries 6

Mixed leaf salad (ve) 8|12

Truffle dressing

Mac and Cheese (vg) 10

Beef blade 12
Poached lobster 16

GRASS-FED SCOTTISH STEAKS

By carefully selecting some of Scotland's most conscientious farmers, Buccleuch Estate has access to some of the finest grass-fed Scottish beef

Chargrilled on Mibrasa Grill

Served with Koffman's fries

Steak Frites 22

Rib eye 10oz 41

Sirloin 10oz 40

Fillet 8oz 45

B arnaise 3 | Peppercorn 3

BRITISH BEEF TO SHARE

For two £110

Buccleuch Estate C te de Boeuf

Garlic and herbs butter, house salad

Served with Koffman's fries, B arnaise & peppercorn sauce



Buccleuch Estate Chateaubriand

Marmite butter, mashed potatoes

CHAMPAGNE BY THE GLASS

served from the trolley

Veuve Clicquot Brut "Yellow Label" NV 25

Veuve Clicquot Ros  NV 27

Ruinart Blanc de Blancs NV 35

Dom P rignon 2013 68

Krug "Grande Cuv e" NV 88

Copenhagen Sparkling Tea

"BL " Alcohol Free NV 15