

## DRINKS

Veuve Cliquot Brut  
"Yellow Label" 23

Copenhagen Sparkling Tea  
"BLA" Alcohol free NV 15

## JUICES 6

Orange, Apple, Pink Grapefruit, Cranberry

## MIXED JUICES 7

Cucumber, pineapple, apple, kale, lime, mint

Strawberry, raspberry, apple, lemon, basil

Apple, carrot, ginger, lemon & turmeric



## WHOLE LEAF TEAS 4.5

Speedy Breakfast  
Earl Grey  
Masala Chai  
Jasmine  
Green Whole Leaf  
Japanese Hojicha



## HERBAL INFUSIONS 4.5

English Peppermint  
Chamomile  
Himalayan Ginger & Lemongrass  
Wild Rooibos  
Holy Basil & Spearmint



## PREMIUM TEAS 6.5

Malawi Pu'er  
Golden Lily Milk Oolong



## HOT DRINKS 4.5

## SAVOURY

Berners Tavern Full English  
Dingley Dell pork sausage, two eggs, smoked bacon,  
roasted tomato, Portobello mushroom,  
Stornoway black pudding, baked beans 24

Crispy Dingley Dell bacon sandwich, onion jam,  
toasted Borough Market sourdough bread  
with two fried eggs 19

Chickpeas and harissa hummus,  
roasted wild mushroom, spring salad  
on Borough Market sourdough bread (vg) 18

Vegetarian Full English  
Grilled halloumi, white pudding, two eggs  
Portobello mushroom, sauté spinach,  
roasted tomato, baked beans (vg) 22

## HERITAGE BREED EGGS

Eggs Florentine, toasted English muffin,  
buttered spinach, hollandaise sauce (vg) 17

Eggs Benedict, toasted English muffin,  
toasted ham, hollandaise sauce 17

Eggs Royal, toasted English muffin,  
smoked salmon, hollandaise sauce 18

Crushed avocado, poached egg,  
baby heritage tomato, chili flakes and  
Borough Market sourdough bread (vg) 17

Baked eggs, tomato fondue, goat cheese  
spring onion, sourdough bread (vg) 21

Smoked salmon & scrambled eggs,  
served with salmon caviar, dill,  
and Borough Market sourdough bread 18

## CEREALS, GRAINS AND FRUIT

Cereals with milk 6

Golden toasted oat, spring berry compote,  
vanilla yoghurt, fresh fruit salad (vg) 12

Porridge, roasted nuts and oats (vg) 9  
with berries 11  
with banana 10

Mango and chia pot toasted almond flakes,  
vanilla yoghurt (vg) 10

Seasonal fruit salad (vg) 10

## CHEF SPECIAL

Lemon rice pudding, rhubarb jam  
blood orange, poached rhubarb 15

## SWEET

Brioche French toast,  
Dingley Dell smoked streaky bacon,  
maple syrup 17

Vanilla waffles, fresh strawberries,  
banana, Chantilly cream,  
milk and chocolate sauce (vg) 18



## BAKERY 5

Croissant  
Pain au chocolat  
Pain aux raisins



## SIDES 6

Stornoway black pudding  
Dingley Dell pork sausage  
Roasted mushrooms (vg)  
Dingley Dell bacon  
White pudding  
Grilled tomatoes (vg)

*In our efforts to reduce our carbon footprint, all of our produce is (where possible) sourced locally and by sustainable means.  
For any dietary requirements, food allergies or specific alteration to any dish, please speak to one of our team members for assistance.  
(ve) Denotes that the dish is vegan. (vg) Denotes that the dish is vegetarian.*

*All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.  
@BERNERSTAVERN*