

BRUNCH

Eggs Florentine (vg) 17

Toasted English muffin, buttered spinach, hollandaise sauce

Hash Brown Benedict 17

Toasted English hash brown, buttered spinach, Dingley Dell smoked back bacon, seaweed hollandaise sauce, parmesan cheese

Smoked Salmon & Scrambled Egg Croissant 19

Pea shoot salad, horseradish, salmon caviar

Poached Egg & Crushed Avocado (vg) 17

Baby heritage tomato, chili flakes, Borough Market sourdough bread

Crispy Chicken & Waffle 18

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

SWEET

French Toast 17

Dingles Dell smoked streaky bacon, cranberry compote, Chantilly cream

Berners Tavern Pancakes (gf) 15

Agave syrup, candied orange peel, berries, Chantilly cream

Coconut Chia Pot (ve) 10

Golden roasted oats, raspberries, vanilla yogurt



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,

TO START

Clear Chicken Broth 19

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

Citrus-Cured Spring Trout 16

Buttermilk citrus dressing, blood orange, poached rhubarb, ginger oil

*Aged Beef Tartare 21

Chive emulsion, pickled mushrooms, potato mille-feuille, seaweed crumble, wild garlic leaf

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

TO FOLLOW

Spring Navarin of Lamb 38

Creamy mashed potatoes, pot-au-feu beans, mint pesto, wild garlic

Ray Wings Schnitzel 32

Fennel citrus salad, jalapeños, orange, tartar sauce

Grilled Cornish Squid 30

Lobster bisque, Romesco sauce, heritage tomato salad, pickled jalapeño dressing

*Organic Spelt Artichoke Risotto (vg) 29

Wild mushrooms, confit Jerusalem artichoke, black garlic puree

Berners Tavern Mac and Cheese (vg) 28

Braised beef blade 34
Poached lobster 38

Zero-Waste Roasted Broccoli Stem (ve) 26

Seasonal greens, broccoli puree, saffron orzo pasta

Battered Cornish Fish 28

Crushed peas tartare sauce, triple cooked chips

GRASS-FED BRITISH STEAKS

By selecting some of Britain's most sustainable farmers, we bring you some of the finest grass-fed, dry-aged British beef

Chargrilled on Mibrasa Grill

Served with Koffmann's fries

Steak Frites 25

Rib eye 10oz 45

Sirloin 10oz 44

Fillet 8oz 48

Béarnaise 3 | Peppercorn 3

TO SHARE

For two £120

Chateaubriand

Marmite butter, braised beef blade mashed potatoes



Côte de Boeuf

Garlic and herbs butter, house salad
Koffmann's fries

Béarnaise & peppercorn sauce

SIDES

Truffle Mashed Potatoes (vg) 10

Roasted Tender-Stem Broccoli (ve) 7

Koffmann's Fries (ve) 6

Mixed Leaf Salad (vg) 8|12

Truffle dressing

Mac and Cheese (vg) 10

Braised Beef blade 12

Poached lobster 16

SALAD AND SANDWICHES

Berners Tavern Niçoise Salad 18

Artichoke remoulade, confit potatoes, white anchovies, confit tuna, quail egg, parmesan cheese

Vegetable Crudité (ve) 17

Red lentil hummus, Urfa chili paste, pomegranate molasses

Aged Burger 22

Aged beef burger, cheese, bacon, caramelized onions, pickles, fries

*Spring Pea & Burrata Salad 18

Confit garlic chili soy 24-hour dressing, toasted focaccia

TO FINISH

Spring Fruit Salad (vg) 11

Seasonal fruits infused in blackcurrant, ginger, clementine syrup, condensed milk ice cream

Citrus Rum Baba (vg) 13

Blood orange confit, pink peppercorn citrus syrup, vanilla Chantilly

Rhubarb Trifle 13

Blood orange jelly, honey cinnamon sponge, vanilla pastry cream, rhubarb jam, Chantilly cream

Bread and Butter Pudding (vg) 14

Brioche vanilla-orange custard, dark chocolate gianduja, chocolate ice cream

Treacle Sponge (vg) 14

Steamed treacle sponge, warm vanilla custard

Raspberry Alaska (vg) 20

To share

Vanilla ice cream, raspberry sorbet, raspberry coulis, flaked almonds, cocoa nibs, dried raspberries, flamed with whiskey

Selection of British Cheeses (vg) 18

Membrillo jam, grapes, fig chutney

Sorbet Selection (ve) 10

CHAMPAGNE BY THE GLASS

served from the trolley

Veuve Clicquot Brut "Yellow Label" NV 25

Veuve Clicquot Rosé NV 27

Ruinart Blanc de Blancs NV 35

Dom Pérignon 2013 68

Copenhagen Sparkling Tea

"BLÅ" Alcohol Free NV 15