

SUNDAY ROAST MENU

From 12pm to 3pm

2 Course Set Menu £45

3 Course Set Menu £55

TO START

Clear Chicken Broth

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

Berners Tavern Pork and Pistachio Pie

Bread and butter pickles, piccalilli, mustard

Buckleuch Estate Beef Tartare

Chives emulsion, chanterelle mushrooms, miso egg yolk, sourdough bread

Berners Tavern House Salad

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

Prawn Cocktail

Lobster jelly, avocado wasabi puree, crispy shallots



TO FOLLOW

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

Buckleuch Estate Sirloin

Roasted onion, caramelized onion purée

Slow-cooked Dingley Pork Belly

Roasted cabbage, pineapple ketchup

Herdwick Lamb Saddle

Roasted aubergine purée, baby gem salad

Cornish BBQ Monkfish

Mashed potatoes, royal blue prawns, brown butter sauce

Zero Waste Roasted Broccoli Stem (ve)

Summer greens, wild garlic, broccoli puree, saffron orzo pasta



TO FINISH

Rhubarb and Crème Fraiche Mousse

Vanilla tuile, poached rhubarb, blood orange, rhubarb rose sorbet

Coconut Panna Cotta (ve)

Rum compressed pineapple, basil sorbet

Peach and Yoghurt Cream (vg)

Cantucci, poached peaches, champagne granita, basil oil

Strawberries & Cream Alaska (vg)

Clotted cream, strawberry ice cream, ruby chocolate, freeze dried strawberries, white chocolate pearls, strawberry, basil sauce, almonds, flamed with gin
to share

Selection of British Cheeses (vg)

Membrillo jam, grapes, fig chutney

Sorbet Selection