

## 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 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, Tomato Water, Smoked Sea Salt

## TO START

### Clear Chicken Broth 19

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

### Loch Duart Gin Cured Salmon 18

Pickled kohlrabi, cucumber, horseradish buttermilk dressing, kaffir lime oil

### \*Beef Tartare 19

Black truffle emulsion, pickled mushrooms, seaweed artichoke crumble, bone marrow garlic toasted 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 Roquefort Salad (vg) 18

Iceberg lettuce, blue cheese dressing, poached pear, walnut crumble, chicory leaves

### \*Raw Vegetable crudité (ve) 17

Chickpea harissa hummus, black olive crumble, toasted sourdough bread

### Aged Burger 20

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

### \*Heritage Beetroot Stracciatella Salad (vg) 19

Red chicory leaves, walnut vinaigrette dressing

## TO FOLLOW

### 8 Hour Slow-Cooked Beef Short Ribs 38

BBQ grelot onions, creamy potatoes, chimichurri sauce

### Ray Wings Schnitzel 29

Fennel citrus salad, jalapeños, orange, tartar sauce

### Cornish Mackerel 30

Crushed potatoes, chimichurri sauce

### \*Organic Spelt Artichoke Risotto (vg) 31

Wild mushrooms, confit Jerusalem artichoke, black garlic puree

### Berners Tavern Mac and Cheese (vg) 26

Braised beef blade 32  
Poached lobster 37

### Zero-Waste Roasted Broccoli Stem (ve) 26

Seasonal greens, broccoli purée, saffron orzo pasta

### Battered Cornish Fish 28

Crushed peas tartare sauce, triple cooked chips

## SIDES

### Truffle Mashed Potatoes (vg) 10

### Roasted Tenderstem Broccoli (ve) 7

### Koffmann's Fries (ve) 6

### Mixed Leaf Salad (ve) 8|12

Truffle dressing

### Mac and Cheese (vg) 10

Braised Beef blade 12  
Poached lobster 16

## GRASS-FED SCOTTISH STEAKS

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

*Chargrilled on Mibrasa Grill  
Served with Koffman's fries*

### Steak Frites 22

### Rib eye 10oz 41

### Sirloin 10oz 40

### Fillet 8oz 45

Béarnaise 3 | Peppercorn 3

## SCOTTISH BEEF TO SHARE

*For two £110*

### Chateaubriand

Marmite butter, braised beef blade mashed potatoes



### Côte de Boeuf

Garlic and herbs butter, Roquefort salad  
Koffmann's fries

*Béarnaise & peppercorn sauce*

## 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

Krug "Grande Cuvée" NV 88

Copenhagen Sparkling Tea  
"BLÅ" Alcohol Free NV 15