

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

Smoked Salmon & Scrambled Egg Croissant 19

Pea shoot salad, horseradish, salmon caviar

Poached Egg & Crushed Avocado (vg) 17

Baby heritage tomato, chilli flakes, Borough Market sourdough bread

Smoked Salmon & Buckwheat Waffle 21

Dill cream cheese, herb salad, seaweed crumble

Black Truffle Scrambled Eggs (vg) 19

Toasted brioche, aged Parmesan, chives

SWEET

French Toast 17

Dingley Dell smoked streaky bacon, cranberry compote, Chantilly cream

Berners Tavern Pancakes (gf) 15

Agave syrup, candied orange peel, berries, Chantilly cream

Chai Chia Pot (ve) 12

Coconut yoghurt, toasted seeds, dried cranberry



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

Ham Hock Croquette 19

White bean purée, kimchi cabbage, heritage cauliflower, jalapeño ketchup

*Beef Tartare 21

BBQ smoked beetroots, horseradish emulsion, pickled shallots, potato crisps

Prawn Cocktail 20

Lobster jelly, avocado-wasabi purée, 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

*Line Caught Cornish Cod Chowder 37

Saffron potatoes, celeriac, clams Pot au Feu, smoked mussels, samphire

Paillard Chicken Caesar 34

Leaf salad, croutons, anchoïade dressing

Berners Tavern Mac and Cheese (vg) 28

Braised beef blade 34
Poached lobster 38

* Zero-Waste BBQ Harissa Cauliflower (ve) 27

Red puy lentil curry, black garlic and dates purée, hazelnut brown butter dressing

Battered Cornish Fish 28

Crushed peas, tartare sauce, triple-cooked chips

GRASS-FED BRITISH STEAKS

By selecting of Britain's most sustainable farmers, we bring you 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 herb butter, house salad,

*Served with 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) 11

Braised beef blade 13

Poached lobster 17

SALAD AND SANDWICHES

Maple Roast Squash Bitter Leaf Salad (vg) 19

Miso-walnut dressing, braised chicory, yuzu-poached pear, blue cheese mousse, toasted nuts and seeds

*Vegetable Crudités (ve) 18

Red lentil hummus, Urfa chili paste, pomegranate molasses

Aged Burger 22

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

Mushroom Parfait 18

Garlic focaccia, soy-dried wild mushrooms, aged Parmesan

TO FINISH

Apple Mille-Feuille (vg) 22

To share

Vanilla diplomate cream, apple sorbet, Calvados custard

Pumpkin Custard Tart (vg) 13

Spiced pumpkin custard, ice cream

Roasted Figs Port Consommé (vg) 13

Crème fraîche ice cream, caramelised hazelnuts, spiced wine gel

Brandy Blackberry Pannacotta 14

Blackberry and rosemary sauce, shortbread crouton

Bitter Orange Rum Baba 20

To share

Bitter orange curd, vanilla Chantilly flamed with Cointreau

Cheese Selection 18

Cornish Yarg, Solstice, Cashel Blue, spiced fig chutney, membrillo jam, selection of grapes, seeded crackers

Sorbet Selection (ve) 10

CHAMPAGNE BY THE GLASS

Served from the trolley

Veuve Clicquot Brut "Yellow Label" NV 26

Veuve Clicquot Rose NV 28

Ruinart Blanc de Blancs NV 36

Dom Perignon 2013 68

Copenhagen Sparkling Tea

"BLÅ" Alcohol Free NV 15