

## TO START

**Aged Buccleuch Estate beef tartare, egg yolk jam,  
pickled beetroots, fresh horseradish**

**Mushroom on toast, chargrilled focaccia,  
roasted wild mushrooms, mushroom butter,  
Beauvale cheese (v)**

**Curried Cornish mussels and leek vol au vent,  
frisee and chive salad**

**Tender stem broccoli,  
avocado and spinach salad, bacon crumb, feta**



## TO FOLLOW

**Roasted Cornish cod,  
fennel, dill and mussel ragout,  
kohlrabi and fennel salad, dill**

**Berners Tavern mac and cheese (v)  
with red wine braised beef blade**

**BBQ Dingley Dell pork chop,  
tomato and harissa fondue, roasted calçot onions**

**Rib eye 10oz  
triple cooked chips,  
béarnaise or peppercorn sauce**



## TO FINISH

**Pistachio and cherry parfait**

**Bitter chocolate mousse, mint gel,  
mint choc chip ice cream, cookie crumble**

**Chocolate and coffee choux, milk ice-cream**

**Selection of cheeses from the British Isles,  
pear and saffron chutney, homemade mixed seed biscuits**



*For dietary requirements and food allergies, please ask one of our team members for assistance.  
(v) Denotes that the dish is or can be altered to be suitable for vegetarians.*

*All prices are inclusive of VAT.*

*A discretionary service charge of 12.5% will be added to your bill.*

*@BERNERSTAVERN*