

# Bernie's

Our small plates are designed for sharing as starters or mains.

## For The Table

Carlingford Irish oysters  
with Prosecco mignonette & blood orange

£4.50 (each)

Rosemary focaccia with extra virgin  
olive oil & aged balsamic vinegar (vg)

£6.00

Marinated olives (vg)

£6.50

## Antipasti

Arancini with radicchio, dolcelatte & pear (v) £6.50

Truffle salami, San Daniele ham &  
aged pecorino sardo £12.50

Bruschetta with ricotta, Cantabrian  
anchovies, Taggiasca olives & pumpkin seeds (v) £9.00

Spring lamb arrosticini with mint salsa verde £8.50

River Test trout crudo with blood orange,  
chilli, basil & pistachios £12.50

Flatbread with woodland mushrooms  
black truffle & gorgonzola (v/vg) £14.00

Grilled leeks with mustard &  
tarragon vinaigrette (v/vg) £9.50

## Pesce

Mussels alla Marinara £14.00

Baked queen scallop with garlic butter  
& breadcrumbs £14.00

Red mullet with chilli, garlic, monk's  
beard & white wine sauce £22.00

Roasted stone bass with fennel, marinda  
tomato & Tropea onions £24.00

## Verdure

Burford Brown egg frittata with  
romana courgettes & taleggio (v) £12.50

Green asparagus and broad bean salad  
with Burford Brown egg & Pecorino Romano (v/vg) £14.00

Burrata di Puglia with beetroot, Italian  
bitter leaves, pear & balsamic vinegar (v/vg) £14.50

**Contorni** All £6

Rocket, Parmesan & aged balsamic salad (v/vg)

Portobello mushrooms with garlic  
butter & breadcrumbs (v/vg)

Roasted potatoes with garlic & rosemary (v/vg)

Cavolo nero with confit shallots (v/vg)

## Bernie's Cocktails

Caronte  
Monkey 47, Rinomato Aperitivo,  
Lychee Liqueur  
£15.00

Negroni Bianco  
Hampton, Del Professore,  
Cinzanano Dry  
£15.00

Spicy Negroni  
Tanqueray 10, Select, Ancho Reyes,  
Cocchi Torino  
£15.00

## Carne

Durslade Farm rack of spring lamb with  
smoked aubergine, yoghurt & tomato salsa £21.00

Roasted beef rump steak tagliata with  
radicchio, gorgonzola, rocket & aged balsamic £24.00

Florentine T-bone steak (for 2) 100g/£11.80

Sauces: Barolo wine or gorgonzola £2.50

## Pizzette

Pizzetta with baby artichoke,  
stracchino & mint pesto (v/vg) £10.50

Pizzetta bianca with caramelised red  
onions, lardo & Pecorino Romano (v/vg) £12.00

Pizzetta rossa with mozzarella &  
spicy Ventricina salami £12.00

## Pasta

Wild garlic spaghetti with chilli &  
crispy Jerusalem artichokes (v/vg) £14.50

Cuttlefish risotto with peas &  
wild garlic £18.00

Pappardelle with beef shin ragù  
& ricotta salata £16.50

## Italian wine recommendations

### Bianco

Glass  
175ml

Bottle  
750ml

Le Pianure Bianco £10.50 £40.00  
*Friuli Venezia Giulia, Italy 2023*

Falanghina 'Vulpis' I Borboni £13.50 £52.00  
*Campania, Italy, 2022*

Gavi 'Pleo' La Raia £14.00 £56.00  
*Piedmont, Italy 2023*

### Rosso

Sangiovese Rubicone San £10.50 £40.00  
Patrignano 'Luppiter'  
*Emilia Romagna, Italy 2023*

Primitivo del Salento Mocavero £14.00 £56.00  
*Puglia, Italy 2022*

Merlot Riserva Stocco 'Vecchie £16.50 £68.00  
Viti' Friuli, Venezia Giulia, Italy 2019

### Rosato

Sassi Rosato £12.50 £46.00  
*Abruzzo, Italy 2023*

Ask for the full wine list for more.

(v/vg) indicates dish can be vegetarian or vegan. Before ordering please speak to our staff about any allergies or intolerances.  
An optional 12.5% service charge will be applied to your bill.

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