

Bernie's

MENÙ DEL PRANZO

FOR THE TABLE

Rosemary focaccia, extra virgin olive oil (v/vg)	6
San Daniele ham, 24-month-aged	8.5
Beetroot arancini, Dolcelatte & black garlic aioli (v)	7.5
River Test trout crudo, blood orange, chilli, basil & pistachios	12
Groucho meatballs, San Marzano tomato sauce	10
Baked Queen scallops, garlic butter & breadcrumbs	14
Jerusalem artichokes, pickled pear, confit leeks & garlic sauce (v/vg)	8
Burrata di Puglia, Sicilian sundried tomato pesto & aged balsamic (v)	10

PIZZETTE

Margherita, tomato, fior di latte & basil (v/vg)	10
Amalfi, tomato, capers, Taggiasca olives & anchovies	11
Calabrian spicy salami, tomato, mozzarella, rocket & parmesan	14
Salsiccia e Friarielli, Italian sausage & broccoli, smoked mozzarella, chilli & garlic	12
Bianca, mozzarella, sautéed mushrooms & truffle paste (v/vg)	13
Fiorentina, mozzarella, spinach, egg & parmesan (v)	13

PASTA

Orecchiette, cime di rapa with chilli, garlic & parmesan (v)	12
Penne, amatriciana, tomato, red onion & guanciale	13
Spaghetti, wild garlic & pecorino Romano (v/vg)	10
Risotto, delicata pumpkin, sage, balsamic & parmesan (v/vg)	13
Pappardelle, venison ragù & ricotta salata	15

INSALATA

Caesar, baby gem, soft-boiled egg, anchovies & parmesan croutons	12
Fennel, orange, pomegranate, mint, dill & almonds (v/vg)	12
Rocket, parmesan & aged balsamic (v/vg)	8
Beetroot, goat's cheese, radicchio, apple & walnuts (v/vg)	12

(v/vg) indicates the 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.

Bernie's

San Daniele ham
24-month-aged
8.5

Rosemary focaccia
with extra virgin olive oil (vg)
6

Marinated olives
(vg)
6.5

FOR THE TABLE

Flatbread, woodland mushrooms, black truffle & gorgonzola (v/vg)	14
Beetroot arancini, Dolcelatte & black garlic aioli (v)	7.5
River Test trout crudo, blood orange, chilli, basil & pistachios	12
Groucho meatballs, San Marzano tomato sauce	10
Baked Queen scallops, garlic butter & breadcrumbs	14
Jerusalem artichokes, pickled pear, confit leeks & garlic sauce (v/vg)	8
Burrata di Puglia, Sicilian sundried tomato pesto & aged balsamic (v)	10

CARNE & PESCE

Slow cooked lamb neck, creamed polenta, crispy kale & orange gremolata	28
Roasted fillet of hake, mussels, cannellini beans & Nduja cassoulette, salsa verde	26
Chicken escalope, wild mushrooms, cavolo nero, Madeira wine & truffle sauce	29
Florentine steak (for 2) <i>Sauces: Barolo wine or gorgonzola 2.5</i>	100g/11.8
Pan-fried red mullet, puntarelle, Taggiasca olives, capers & bagna càuda	24
<i>Sides: Patate al Forno, Cavolo Nero or creamed polenta +6</i>	

INSALATA

Caesar, baby gem, soft-boiled egg, anchovies & parmesan croutons	12
Fennel, orange, pomegranate, mint, dill & almonds (v/vg)	12
Rocket, parmesan & aged balsamic (v/vg)	8
Beetroot, goat's cheese, radicchio, apple & walnuts (v/vg)	12

PIZZETTE

Amalfi, tomato, capers, Taggiasca olives & anchovies	11
Calabrian spicy salami, tomato, mozzarella, rocket & parmesan	14
Fiorentina, mozzarella, spinach, egg & parmesan (v)	13

PASTA

Orecchiette, cime di rapa with chilli, garlic & parmesan (v)	12
Spaghetti, wild garlic & pecorino Romano (v/vg)	10
Pappardelle, venison ragu & ricotta salata	15

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DOLCI

- Ice creams & sorbets 7
- Chocolate truffles 6
- Affogato with pistachio biscotti 6
- Groucho tiramisu 9
- Delizia al limone 8



FORMAGGIO

- Isle of Wight Blue, White Lake Rachel & Solstice with
Somerset Membrillo, Durslade Farm chutney
& Peter's Yard crackers 14



DIGESTIVO

- Fernet Branca 9
- Amaro Averna 9
- Amaro Montenegro 9.5
- Grappa Oloroso Sherry Cask 17.5
- Grappa Tosolini di Moscato 13
- Grappa Tosolini Merlot 12
- Janneau XO Armagnac 19.5
- Martell XO 40



Bernie's

APERITIVO HOUR
6-7PM

Negroni Sbagliato

Campari, Sweet Vermouth & Prosecco

Aperol Spritz

Aperol, Prosecco & Soda

Hugo Spritz

Tanqueray London Dry, St Germain Elderflower,
Prosecco, Soda & Mint

For the Table

Focaccia & olives (v)

9

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