



**BERTS JAZZ BAR**  
DINNER MENU

**APERITIFS**

NAVY STRENGTH NEGRONI · £13  
Copeland Navy Strength,  
Sweet Vermouth, Campari

BITTERSWEET LOUGH · £11  
Boatyard vodka, Cointreau, orange bitters,  
orange and elderflower tonic

ROSA CASCA · £11  
Shortcross Cask Finish, Martini Fiero,  
lemon, pink peppercorn tincture, spiced  
orange syrup

TROPICAL SOLSTICE · £11  
Porters gin, pineapple, lime,  
grapefruit sherbet, soda

**WHILE YOU WAIT**

SWEET AND SALTED POPCORN.....£3.50  
PARSNIP CRISPS.....£3.50  
CARAMELISED PEANUTS.....£2.50  
OLIVES.....£4.50  
BERTS BREAD BOX.....£5.50  
With butter and tapenade

**STARTERS ...**

SOUP OF THE DAY.....£6.95\*  
Fresh baked bread

DUCK AND ORANGE  
LIVER PARFAIT.....£9.50\*  
Seasonal chutney, sourdough bread

MOULES MOUCLADE.....£9.50\*  
Light spiced curry and cream velouté

POACHED PEAR SALAD.....£8.95\*  
Goats cheese fritters, truffle honey,  
candied walnut

SEARED SCALLOP  
AND PORK BELLY.....£10.95  
Romesco sauce, black pudding crumb, grilled  
artichoke, saffron aioli

**SHARING ...**

CHARCUTERIE BOARD.£9.95 per person  
Cured meats, duck liver parfait, pickles,  
seasonal chutney, bread

BAKED CAMEMBERT  
TO SHARE.....£15.95  
Red onion marmalade, confit garlic, grapes,  
French baguette

**SIDES ...**

FRITES.....£4.50  
BERTS HOUSE SALAD.....£4.50  
SEASONAL VEGETABLES.....£4.50  
With herb butter

**MAINS ...**

COQ AU VIN.....£18.50\*  
Lardons, pearl onion, carrot purée,  
confit mushroom, jus, pomme purée

BUTTERNUT SQUASH TART.....£15.95\*  
Puff pastry, sage, chestnut, apple,  
Fourme d'Ambert

MOULES  
FRITES MOUCLADE.....£16.95\*  
Light spiced curry and cream velouté, frites

FISH OF THE DAY.....Market Price\*  
Please ask your server for details

DUCK BREAST.....£19.95  
Crispy gnocchi, blackberry, squash purée,  
mini duck cottage pie, jus, stem broccoli

**STEAK ...**

CHATEAUBRIAND.....£64.95 for two  
Slow roasted tomatoes, mushrooms,  
Béarnaise sauce, peppercorn sauce, frites

RIBEYE.....£29.95  
Café de Paris butter, salad, frites

ONION RINGS.....£4.95  
SAUTÉED MUSHROOMS.....£4.95  
Garlic, truffle  
TARTIFLETTE.....£5.95  
Potato, lardons and reblochon

**SET MENU**

TWO COURSES  
£22.95

THREE COURSES  
£25.95

Dishes included marked with an \*

AVAILABLE

Sunday - Thursday  
and Friday first sitting.

**SUBLIME OFFER**

ENJOY 3 COURSES  
AND A BOTTLE OF  
HOUSE WINE FOR  
ONLY £70 FOR  
TWO PEOPLE.

Dishes included marked with an \*

AVAILABLE

Sunday - Thursday

**CONTACT TRACING**

Scan this QR code to  
register your visit at  
this venue.



Your data will be used for COVID  
Track & Trace purposes ONLY. It  
will be deleted after 28 days and will  
NOT be shared with any third parties.

PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES. WE CANNOT GUARANTEE THAT OUR DISHES WILL BE COMPLETELY ALLERGEN FREE.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL. A FULL VEGETARIAN AND CHILDREN'S MENU ARE AVAILABLE ON REQUEST.



# BERTS JAZZ BAR

## WINE LIST

### House Collection

#### COCKTAILS, WINE AND MORE

Please scan our QR code  
to see our full drinks lists.



#### WHITES

##### Sauvignon Blanc

*Domaine Gayda, T'Air d'Oc, Languedoc*

175ml 250ml 500ml Bottle

7.50 9.95 19.75 27.50

##### Picpoul de Pinet AC

*Beauvignac, Languedoc*

7.75 10.50 21.00 28.50

##### Chardonnay

*Domaine Bellevue, Loire*

8.50 10.95 21.75 30.00

#### REDS

##### Pinot Noir

*Sylvan Miniot, La Grille, Loire*

7.50 9.95 19.75 27.50

##### Syrah Grenache

*Domaine de Boède, Le Pavillon, Languedoc*

8.50 10.95 21.75 30.00

##### Merlot

*Domaine de Sainte Rose, Le Mistral, Languedoc*

8.50 10.95 21.75 30.00

#### ROSÉ

##### Grenache Cinsault Rosé

*Domaine Gayda, 'Flying Solo', Languedoc*

7.50 9.95 19.75 27.50

#### SPARKLING

##### Prosecco Spumante

*Valdo Origine, Brut*

150ml Bottle

8.50 32.50

##### Champagne

*Ruinart, Brut*

15.00 70.00