

BERTS JAZZ BAR À LA CARTE

APERITIFS · £12.95

£1 from the sale of each of these drinks will be donated to our charity of the year Air Ambulance NI

GIN & TONIC MARTINI

Plymouth Gin, Lillet, sugar syrup, lime, dash Peychaud's

ENZONI

Amaro Montenegro, Campari, Copeland Gin, orange and lemon sherbet, lemon

SATURN

Cachaça, Falernum, passion fruit, orgeat, lime juice

APPLES & PEARS

Prosecco, Berneroy Calvados, Poire Williams, apple cordial, green cardamon tincture

WHILE YOU WAIT

SWEET AND SALTED POPCORN.....	£3.95
PARSNIP CRISPS.....	£3.95
OLIVES.....	£5.50
SMOKED ALMONDS.....	£4.50
BERTS BREAD BOARD.....	£5.95
With butter and sundried tomato tapenade	
ROQUEFORT SAUCISONS.....	£9.50

STARTERS ...

SOUP OF THE DAY£8.50*

Please ask your server for details

MOULES MARINIÈRE£11.50*

Mussels cooked with a white wine, garlic and cream velouté

DUCK LIVER AND ORANGE PARFAIT£11.50*

Seasonal chutney, sour dough bread

HALLOUMI SALAD £10.50*

Fig, breaded halloumi, pomegranate, blackberry purée, candied walnut

SALMON GRAVLAX £14.50

Crab, rye cracker, orange, pickled quail's egg, smoked beetroot, radish

FRENCH ONION SOUP£10.95

Slow braised beef cheek, brioche crouton, melted Comté

SHARING ...

WHOLE BAKED CAMEMBERT

To share.....£17.95

Confit garlic, grapes, red onion marmalade, French baguette

CHARCUTERIE BOARD

Per person £12.95

Cured meats, duck and orange liver parfait, pickles, seasonal chutney, bread

MAINS ...

CHICKEN SUPREME £23.95*

Squash purée, 'cordon bleu' croquette, truffle hollandaise, cavolo nero, chestnut

SQUASH EN CROUTE£18.95*

Puff pastry, butternut squash, sage, Roquefort velouté, smoked beetroot purée, chestnut

FISH OF THE DAYMarket Price*

Please ask your server for details

BEEF BOURGUIGNON£26.50*

Carrot purée, lardon and pearl onion jus, confit mushroom, pomme purée

CHATEAUBRIAND (To share)£78.50

Sautéed garlic mushrooms, tobacco onions, peppercorn sauce, bearnaise sauce, house salad, frites

RIBEYE£35.50

Bearnaise sauce, salad, frites

MOULES FRITES

MARINIÈRE£20.50*

Mussels cooked with a white wine, garlic and cream velouté, frites

SIDES ...

COMTÉ AND TRUFFLE FRITES.....£5.95

SEASONAL VEGETABLES.....£5.50

BERTS HOUSE SALAD£4.95

SAUTÉED GARLIC MUSHROOMS...£4.95

GARLIC FRIED POTATOES.....£4.95

TARTIFLETTE£5.95

Potato, pearl onion, lardon and Reblochon gratin

SET MENU

TWO COURSES

£31.50

THREE COURSES

£37.50

Dishes included marked with an *

AVAILABLE

Sunday - Thursday
Friday 1st sitting

SUBLIME OFFER

ENJOY 3 COURSES
AND A SELECTED
BOTTLE OF WINE FOR
ONLY £95 FOR TWO
PEOPLE.

Dishes included marked with an *

AVAILABLE

Sunday - Thursday
Friday 1st sitting



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.