

Wine List

House Wines

75cl Bottle

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| 1 | Zarapito Chenin Blanc Torrontes
A very light and fresh wine with an aromatic nose and ripe, fruit salad palate. | 2 | £14.95 |
| 2 | Zarapito Malbec Bonarda (San Juan – Argentina)
The rich fruit of the Malbec combines perfectly with the spice of the Bonarda. | C | £14.95 |

White Wines

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| 3 | Santa Serena Sauvignon Blanc (Chile)
A very clean and citrusy Sauvignon Blanc with bags of flavour and great balance. | 2 | £15.95 |
| 4 | Cape Promise Chenin Blanc (Western Cape – South Africa)
Refreshing ripe melon and citrus fruit with a lively, clean finish. | 2 | £16.95 |
| 5 | Firefly Chardonnay (Australia)
Rich aromas of melon, peach and apricots, the palate is smooth with tropical fruit flavours. Well-balanced with a crisp acidity and soft finish. | 2 | £17.95 |
| 6 | Montebuena Rioja Blanco (Rioja Alavesa – Spain)
Refreshing Rioja with lemon and toffee apple hints. Bronze Medal Winner – IWC 2009. | 2 | £18.50 |
| 24 | Menetou Salon Guy Saget (Loire – France)
100% Sauvignon grapes, this wine is pale gold in colour with green reflections; a nose of ripe yellow fruits, grapefruit and melon. | 2 | £21.50 |

Red Wines

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| 7 | Santa Serena Merlot (Central Valley – Chile)
Light, plummy notes on the nose and ripe berry fruit with soft tannins on the palate make for a very smooth and balanced wine. | C | £15.95 |
| 8 | Cape Promise Pinotage (Western Cape – South Africa)
Bursting with damsons and spice flavours with a delicious, lasting finish. Bronze Medal – IWC 2010. | C | £16.95 |
| 9 | Firefly Shiraz (Australia)
Black plums and sweet berry fruit balanced with spicy liquorice flavours and integrated vanillin oak. | C | £17.95 |
| 25 | Filus Malbec (Alto Medrano – Argentina)
Rich concentration of fruit and a mouth filling texture. The old vines used to produce this wine give the exceptional quality and unique character of this wine. | C | £18.95 |
| 26 | Montebuena Rioja Crianza (Rioja Alavesa – Spain)
Classic Rioja character with sweet vanilla oak beautifully integrated. Persistent and balanced. | C | £19.95 |

Taste Guide

Champagne, White and Rosé wines are designated numbers from 1 to 9, with 1 being the driest and 9 being the sweetest. Red wines are designated letters from A to E, with A being the lightest and softest and E being the deepest and fullest.

Rosé Wines

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| 10 | Santa Serena Rosé (Central Valley – Chile)
This wine shows fresh red berry fruit character on the nose and palate in an off-dry style which is very refreshing. | 3 | £15.95 |
| 11 | Oliver & Greg's Zinfandel Rosé (California)
Exciting, juicy and refreshing. Lots of ripe, fresh red fruits followed by a touch of sweetness. | 4 | £16.95 |
| 27 | Trulli Pinot Grigio Blush IGT (Italy)
Soft pink colour, refreshing burst of strawberries; a very easy style of wine. A crowd pleaser! | 2 | £17.95 |

Sparkling Wines

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| 12 | Oliver & Greg's Cava (Spain)
Sparkling, irresistible and fun. Light apple, and refreshing with an exciting mouthful of bubbles. | 2 | £17.95 |
| 13 | Santero Asti Spumante (Italy)
Opulent, medium-sweet grapey flavours. | 6 | £18.95 |

Champagnes

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| 14 | Reynier Brut
A light, elegant Champagne with soft, full flavours and consistent mousse, good balance and age. | 1 | £34.00 |
| 14a | Reynier Brut ½ Bottle | 1 | £19.50 |
| 15 | Reynier Rosé
A wonderfully light, elegant rosé with soft vibrant strawberry fruit flavours. | 2 | £38.00 |

All wines have an alcohol content of between 8% and 15% by volume.

If a particular wine or shipper is unavailable, a suitable alternative will be offered.

THE
Berkeley
BRASSERIE
& BAR



BRASSERIE & BAR

Menu &
Wine List



For more choices and details of our dishes of the day, please see our Chef's Specials board

Starters & Light Bites

Homemade Soup of the Day with a freshly baked roll (v)	£4.75
Caramelised Red Onion Tart on dressed sunblushed tomato salad (v)	£5.25
Chilli Nachos with jalapenos, sour cream, guacamole and Monterey Jack cheese For 2 to share	£5.50
Duck & Orange Pâté with toast and spiced tomato chutney	£5.50
Breaded Brie with fresh rocket and redcurrant jelly (v)	£5.95
Pan Fried King Prawns in a Garlic & White Wine Sauce served on toasted ciabatta and finished with spinach	£7.50

Pub Classics

Salad of the Day	£6.95
Pan-seared Liver with creamy mash and rich onion & pancetta gravy	£8.95
Beef Burger £8.95 / Double Burger £11.45 with sliced tomato, red onion, lettuce, mayonnaise and mozzarella with homemade chips and salad	
Upgrade to a Chef's Special burger to include barbeque sauce, onion rings and bacon	£1.95 extra
Scampi with chips, peas and salad	£9.95
Taverner's Chicken Grilled chicken breast on barbeque sauce topped with bacon and cheese served with salad and homemade chips	£9.95



LOCAL FOOD ...is miles better

We are committed to sourcing the finest seasonal produce from local suppliers in order to reduce the number of food miles travelled, thereby reducing our carbon footprint.

This move is part of our efforts to become a more environmentally responsible business.

Pasta & Risotto

Arrabiata Penne Pasta with sundried tomatoes and chilli in a rich tomato sauce (v)	£8.75
Homemade Lasagne with dressed salad and garlic bread	£8.95
Pollo Penne Pasta Chicken, mushrooms and asparagus in a white wine sauce	£8.95
Tagliatelle Carbonara Pancetta in a rich Parmesan sauce	£8.95
Risotto Marinara Mixed seafood risotto in a Napoli sauce finished with spinach	£10.50

Grill Selection

All dishes are served with homemade chips, onion rings, grilled tomato and peas

Grilled Devilled Chicken in a mustard, pepper & honey sauce	£9.75
8oz Gammon Steak with a fried egg and pineapple	£9.95
8oz Sirloin Steak	£11.95
Steak and Scampi 8oz sirloin steak and scampi	£14.50

À La Carte

Stuffed Flat Mushrooms topped with roast vegetables and a Parmesan crust served with asparagus spears & a red pepper dressing (v)	£9.95
Pan-roasted Pork Chop with breaded bubble & squeak cake and a parsnip & apple purée	£10.50
Chicken Breast stuffed with Sundried Tomatoes and Mozzarella wrapped in Parma ham with roasted sweet potato and red peppers in a Napoli sauce	£10.95
Pan-fried Black Bream with herb crushed potatoes, vegetable florets and a sauce vierge	£10.95
Grilled Lamb Chops with champ potatoes and a mint & redcurrant jus	£11.95
Duck Breast with fondant potato, Morello cherry sauce and fine green beans	£12.50

Fish of the Day

Market Price

Sandwiches, Baguettes or Jacket Potatoes

Choose from a selection of cold fillings ~	£4.95
Cheese and Chutney (v)	
Ham and Mustard	
Prawn and Marie Rose Sauce	
Tuna and Red Onion	
Egg Mayonnaise and Rocket (v)	
Beef and Horseradish	
Choose from a selection of hot fillings ~	£5.75
Bacon, Brie and Cranberry	
Chicken and Bacon	
Roast of the Day (please ask for details)	

Side Orders

Bread and Butter	£1.50
Onion Rings	£1.50
Side Salad	£2.50
Garlic Bread add cheese	£2.95 £3.95
Homemade Chips	£2.95
A Selection of Steamed Vegetables	£2.95
Pepper Sauce, Diane Sauce, Stilton Sauce	£2.95 each

Desserts

Cheesecake of the Day	£4.95
Hot Pudding of the Day	£4.95
Eton Mess	£4.95
Baileys Crème Brulée	£4.95
Steamed Syrup Sponge Pudding with Chantilly cream	£4.95
A selection of Brookes Dairy Ice Creams	£4.95
A selection of Cheeses with biscuits & chutney	£5.95

