

THE Berkeley

BRASSERIE

Starters

CHEF'S HOME-MADE SOUP OF THE DAY freshly baked bread roll v gf*	£5.50	SMOKED SALMON TERRINE crusty bread, salsa gamish gf	£6.75
CLASSIC PRAWN COCKTAIL gf	£5.50	BREAD, OIL AND OLIVES gf*	£6.00
BEETROOT PEARL BARLEY RISOTTO gf	£5.50	ANTIPASTI SHARING BOARD gf	£12.00
WARM PIGEON BREAST SALAD gf	£6.75		

Main Event

WILD BOAR TAGLIATELLE RAGU gf*	£13.00
ROAST CHICKEN BREAST dauphinoise potato, wild mushroom Madeira sauce and spinach gf	£14.50
FILLET OF VENISON celeriac puree, Romanesco, braised red cabbage, juniper jus gf	£17.50
CONFIT OF DUCK LEG herb crushed new potatoes, fine green beans, rich red wine jus gf	£16.00
PORK FILLET WITH SLOW BRAISED PORK SHOULDER CROQUETTE pak choi, potato fondant, honey and mustard sauce	£14.50
CAJUN SALMON SALAD gf	£12.00
MONK FISH WRAPPED IN SMOKY BACON on a bed of beetroot and tomato puy lentils gf	£17.00
LAMB SHANK root vegetable mash, Savoy cabbage gf	£18.00
LEMON SOLE FILLET beurre noisette new potatoes, seasonal medley veg gf	£17.00
VEGETABLE MILLE FEUILLE on a bed of rocket v gf	£10.50
ROASTED CAULIFLOWER AND PESTO TAGLIATELLE gf	£10.50

Grill

10 OZ RIBEYE gf	£24.00
8 OZ SIRLOIN gf	£21.00
10 OZ GAMMON gf	£13.50

All the above served with triple cooked chips, tomato and grilled mushroom

GOURMET STEAK BURGER Cheese, onion rings and bacon in a toasted brioche bun served with skinny fries and homemade coleslaw	£13.00
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Sides

£3.50 each

ONION RINGS
CRISPY KALE gf
STILTON MUSHROOM
CHILLI GREENS - green beans and broccoli gf
GARLIC BREAD
MEDLEY OF SEASONAL VEGETABLES
SAUTÉED POTATOES gf

Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink

v: vegetarian gf: gluten free gf*: gluten free available on request

Wherever we can we use local produce. * indicates that the produce comes from within a 40 mile radius of the hotel.

For the Little Ones

FISH FINGERS, chips and peas

SAUSAGE, mash and gravy

ROAST CHICKEN, mash and vegetables gf

VEGETARIAN SAUSAGES, mash and gravy v

2 SCOOPS OF VANILLA ICE CREAM gf

FRESH FRUIT SALAD gf

£7.95 includes a main course, a pudding and a Fruit Shoot.

Puddings

GINGER SPONGE PUDDING

pouring cream

£6.50

TIRAMISU

£6.50

RED WINE POACHED PEAR

clotted cream gf

£7.00

CHOCOLATE AND ORANGE

TORTE gf

£7.00

APPLE CRUMBLE

custard gf

£6.50

CHOCOLATE FONDANT

Chantilly cream, raspberry coulis

£6.00

A SELECTION OF 3 LOCAL

CHEESES

crackers, apple, chutney and walnuts gf*

£8.50

Coffee

Cup of white or black coffee

£2.20

Small pot of coffee

£3.00

Large pot of coffee

£3.95

Espresso

£2.20

Cappuccino

£2.45

Latte

£2.45

Mocha

£2.45

Floater coffee

£2.70

Tea

Choose from traditional English, Earl Grey or from a selection of fruit teas

£2.45

Pot of tea for two

£3.45

Hot Chocolate

Hot chocolate

£2.45

Liqueur Coffee

French, with brandy

£6.00

Irish, with whiskey

£6.00

Italian, with amaretto

£6.00

Calypso, with Tia Maria

£6.00

Baileys

£6.00

After Dinner Drinks

Cointreau

£3.70

Haig Club single grain whisky

£3.40

Tia Maria

£3.65

Amaretto

£3.70

Glenmorangie aged 10 years

£4.50

Balvenie aged 12 years

£4.70

Cockburns fine ruby port

£3.60

Drambuie

£3.05

Courvoisier

£3.70

Baileys

£3.80