

# THE Berkeley

## BRASSERIE

### Starters

**CHEF'S HOME-MADE SOUP OF THE DAY** £5.50  
freshly baked bread roll v gf\*

**CLASSIC PRAWN COCKTAIL** gf £5.50

**WARM PIGEON BREAST SALAD** gf £6.75

**SMOKED SALMON TERRINE** £6.75  
crusty bread, salsa gamish gf

**BREAD, OIL AND OLIVES** gf\* £6.00

**ANTIPASTI SHARING BOARD** gf £12.00

### Main Event

**WILD BOAR TAGLIATELLE RAGU** gf\* £13.00

**ROAST CHICKEN BREAST** £14.50  
dauphinoise potato, wild mushroom Madeira sauce and spinach gf

**FILLET OF VENISON** £17.50  
celeriac puree, Romanesco, braised red cabbage, juniper jus gf

**CONFIT OF DUCK LEG** £16.00  
herb crushed new potatoes, fine green beans, rich red wine jus gf

**PORK FILLET WITH SLOW BRAISED PORK SHOULDER CROQUETTE** £14.50  
pak choi, potato fondant, honey and mustard sauce

**CAJUN SALMON SALAD** gf £12.00

**MONK FISH WRAPPED IN SMOKY BACON** £17.00  
on a bed of beetroot and tomato puy lentils gf

**LAMB SHANK** £18.00  
root vegetable mash, Savoy cabbage gf

**LEMON SOLE FILLET** £17.00  
beurre noisette new potatoes, seasonal medley veg gf

**VEGETABLE MILLE FEUILLE** £10.50  
on a bed of rocket v gf

**ROASTED CAULIFLOWER AND PESTO TAGLIATELLE** £10.50  
garlic bread v gf\*

### Grill

**10 OZ RIBEYE** gf £24.00

**8 OZ SIRLOIN** gf £21.00

**10 OZ GAMMON** gf £13.50  
pineapple or fried egg

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

**GOURMET STEAK** £13.00

#### BURGER

Cheese, onion rings and bacon in a toasted brioche bun served with skinny fries and homemade coleslaw

### 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 produces 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