

A La Carte Menu

Winter 2024

Starters

- £15 Beef**
Slow Cooked Beef Feather Blade, Miso, Shimeji, Spring Onion (GF) (DF) (NF)
- £15 Scallop**
Pan Seared Scallops, Jerusalem Artichoke, Truffle (GF*) (NF)
- £14 Duck Leg**
Duck Leg Rillettes, Mulled Pears, Orange, Brioche (NF) (*GF) (*DF)
- £13 Beetroot**
Pressed Terrine of Beetroot, Crème Fraiche, Horseradish Sorbet, Toasted Seeds (V) (GF) (NF) (*DF)

Mains

- £29 Pork**
Pork Loin, Crispy Belly, Mustard Mash, Cauliflower, Cider Jus (GF) (NF)
- £28 Chicken**
Chicken Supreme, Paprika, Haricot Beans, Chorizo, Purple Sprouting Broccoli (GF) (DF*) (NF)
- £32 Cod**
Herb Crusted Cod, Squid, Linguini, Spinach and Garlic (NF)
- £25 Mushroom**
King Oyster Mushroom, Truffled Croquette, Creamed Leeks (NF) (*GF)

(N) Contains Nuts (NF) Nut Free (V) Vegetarian (GF) Gluten Free (VE) Vegan
(*) On Request

We endeavour to accommodate all dietary requirements and allergies where possible. If you have questions or are concerned about suitable dishes, please ask a member of our team. Although every effort is made to eliminate cross contamination, we cannot guarantee that items are 100% free from traces of allergens.

Please note, a discretionary 12.5% service charge will be added to your final bill. This is shared proportionally amongst all Berwick Lodge staff. We do not subsidise wages with gratuities.

Dessert Menu

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£13	Choux Paris-Brest, Hazelnut, Vanilla Ice Cream (V)
£13	Coffee Coffee and Chocolate Delice, Rum Ice Cream (GF) (NF)
£13	Pineapple Roasted Pineapple, Ginger Cake, Clotted Cream Ice Cream (V) (NF)
£13	Banana Banana Parfait, Milk Chocolate, Peanut Brittle, Peanut Butter Ice Cream (GF) (*NF)
£18	Cheese Board 5 South-West Cheeses, Chutney, Quince Jelly, Fudges Biscuits, Grapes
100ml glass	Dessert Wine
£10.50	Muscat de Beaumes de Venise, France
£12.50	Château Climens, Barsac, Sauternes, France, 2014
£15.50	Floare de Dor, Icewine, Moldova, 2015
£16	Recioto della Valpolicella, Bertani, Italy, 2012
£18.50	Vin Santo Barbi, Italy
£28	Inniskillin, "Gold" Niagara Vidal Icewine, Canada, 2017
75ml glass	Port
£7	Quinta do Crasto LBV 2011
£8	Grahams 10yo Tawny
£9	Taylors 20yo Tawny
£6.95	Coffee and Petit Fours