

6 Course Tasting Menu

Spring 2024

£65 Per Head

£49 Wine Flight Optional

Mackerel

*Smoked Mackerel Paté, Cucumber Carpaccio and Horseradish
(GF, NF)*

Sauvignon Blanc, Kukupa, New Zealand

Pigeon

*Pigeon Breast, Pearl Barley, Pancetta and Wild Mushrooms
Cabernet Franc, Saumur Rouge, La Cabriole, France*

Bass

*Stone Bass, Asparagus, Risotto and Crispy Mussels
(GF*) (DF*) (NF)*

Chardonnay, Villa Blanche, Calmel & Joseph, France

Lamb

*Rump of Lamb, Lamb Belly, Gnocchi, Black Olives, Wild
Garlic (NF) (GF*)*

Pinot Noir, Călușari, Romania

Lemon

*Lemon Parfait, Meringue, Lemon and Basil Macaron, Gin and
Tonic Sorbet (N*) (V)*

Champagne, De Saint-Gall Premier Cru, France

Chocolate and Coconut

*Dark Chocolate Cremeux, Coconut Sponge and Mango Sorbet
(NF) (GF) (V)*

Beaumes De Venise, Muscat, France

(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.*