

A La Carte Dinner Menu

Christmas 2023

Starters

- £14 Chalk Stream Trout**
Dill Cured Trout, Cucumber, Lime, Gin and Tonic Sorbet
- £15 Beef**
Slow Cooked Beef Cheek and Tomato Tartlet, Roasted Onion Purée
- £14 Ham Hock**
Ham Hock and Foie Royale Terrine, Berwick Plum and Apple Chutney, Sourdough
- £13 Mushroom**
King Oyster Mushroom, Black Garlic, Cauliflower (V)

Mains

- £28 Turkey**
Turkey Breast, Pomme Anna, Chestnuts, Sprouts, pigs in blankets, Swede (N)
- £32.50 Venison**
Venison Saddle, Fondant Potatoes, Blackberry, Carrot, Red Wine Jus
- £32.50 Halibut**
Halibut Fillet, Shellfish Bisque, Mussels, Clams, Saffron Potatoes and Salty Fingers
- £24 Gnocchi**
Parsnip Gnocchi, Spiced Parsnip Purée, Walnuts and Apple (V) (VE*)

Desserts

- £12.50 Apple**
Caramel Apple Terrine, Burnt Butter Ice Cream
- £12.50 Pear**
Poached Pear, Chocolate Ganache, Shortbread, Marshmallow, Pear Sorbet
- £12.50 Pistachio**
Mango and Pistachio Opera, Coconut Ice Cream (N)
- £12.50 Brûlée**
Blood Orange Brûlée, Caramel Milk Chocolate, Baileys Ice Cream
- £18 Cheese Board**
5 South-West Cheeses, Chutney, Quince Jelly, Fudges Biscuits, Grapes

Brasserie Dinner Menu

Christmas 2023

Nibbles

£2.50	Bread Rolls (*GF)
£5.00	Olives
£5.00	Mixed Nuts
£3.95	Crisps

Mains

£19	Charcuterie Platter Cured Meats, Cornichon, Capers, Olives, Homemade Bread, Parmesan
£17	Fish & Chips Beer Battered Haddock, Triple Cooked Chips, Peas, Tartare Sauce
£32	Berwick Steak 30-day dry aged Sirloin Steak, Portobello Mushroom, Truffle Pecorino Fries, Tomato, Peppercorn Sauce
£18	Beef Burger Stilton and Caramelised Red Onion , Fries, Leaves (*GF)
£18	Moving Mountains Burger Meat Free Burger, Brioche Bun, Fries, Leaves, Salsa (V) (*VE)
£18	Duck Confit Duck Leg, Gratin, Kale & Green Peppercorn Sauce
£22	Coconut Coconut and Ginger Broth, Rice Noodles, Greens Chicken Breast // Crispy Tofu (V)
£18	Berwick Autumn Salad With Spiced Chicken With Smoked Salmon With Grilled Halloumi (V)

Sides

£4.95	Truffle Pecorino Fries (V)
	Beer Battered Onion Rings (VE)
	Sautéed Greens (V) (*GF)
	Triple Cooked Chips (VE)

(N) Contains Nuts (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.

6 Course Tasting Menu

Christmas 2023

£65 Per Head

£49 wine flight optional

Chalk Stream Trout

Dill Cured Trout, Cucumber, Lime, Gin and Tonic Sorbet
Chenin Blanc, Andersbrook, South Africa

Beef

Slow Cooked Beef Cheek and Tomato Tartlet, Roasted Onion Purée
Cabernet Franc, Saumur Rouge, La Cabriole, France

Halibut

Halibut Fillet, Shellfish Bisque, Mussels, Clams, Saffron
Potatoes and Salty Fingers
Chardonnay, Villa Blanche, Calmel & Joseph, France

Venison

Venison Saddle, Fondant Potatoes, Blackberry, Carrot,
Red Wine Jus
Malbec, Estate 1909, Humberto Canale, Argentina

Apple

Caramel Apple Terrine, Burnt Butter Ice Cream
Sauternes, Chateau Delmond, France

Pistachio

Mango and Pistachio Opera, Coconut Ice Cream (N)
Vin Santo, Fattoria Dei Barbi, Italy

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