

Brasserie Lunch Menu

December 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
£28	Turkey (N) Turkey Breast, Pomme Anna, Chestnuts, Sprouts, Pigs in Blankets, Swede
£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 (*GF) Stilton and Caramelised Red Onion, Fries, Leaves
£18	Moving Mountains Burger (V) (*VE) Meat Free Burger, Brioche Bun, Fries, Leaves, Salsa
£18	Duck Confit Duck Leg, Gratin, Kale & Green Peppercorn Sauce
£22	Coconut Coconut and Ginger Broth, Rice Noodles, Greens Chicken Breast // With Crispy Tofu (V)
£18	Berwick Autumn Salad Spiced Chicken // Smoked Salmon // Grilled Halloumi (V)
£13	Sandwiches (Served with Crisps and Leaves) BLT // Smoked Salmon & Cream Cheese // Cheddar & Red Onion (V)

Sides

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

Sunday Lunch Menu

Christmas 2023

2 Courses £36.00 per person

3 Courses £45.00 per person

Starters

Chalk Stream Trout

Dill Cured Trout, Cucumber, Lime, Gin and Tonic Sorbet

Ham Hock

Ham Hock and Foie Royale Terrine, Berwick Plum and Apple Chutney, Sourdough

Mushroom

King Oyster Mushroom, Black Garlic, Cauliflower (V)

Mains

Turkey

Turkey Breast, Pomme Anna, Chestnuts, Sprouts, Pigs in Blankets, Swede

Halibut

Halibut Fillet, Shellfish Bisque, Mussels, Clams, Saffron Potatoes and Salty Fingers

Gnocchi

Parsnip Gnocchi, Spiced Parsnip Puree, Walnuts and Apple (V)

Desserts

Apple

Caramel Apple Terrine, Burnt Butter Ice Cream

Pear

Poached Pear, Chocolate Ganache, Shortbread, Marshmallow, Pear Sorbet

Brûlée

Blood Orange Brûlée, Caramel Milk Chocolate, Baileys Ice Cream

Coffee and Petit Fours £6.95

(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.