

20 BERKELEY

AUTUMN MENU

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BREAD

Our homemade bread basket, marmite butter | 7

Add: 10g Oscietra caviar | 28

Add: 20g Oscietra caviar | 56



THE PANTRY

Raw seabass, verjus, Cambridgeshire koji, radish | 18

Cumbrian beef tartare, confit egg yolk,
toasted sourdough | 21

Raw Orkney scallop, fennel yoghurt & apple | 22

Seafood tartare, oat labneh, mizuna | 19

Smoked cauliflower & truffle salad, pickled walnut | 18

Grilled wild mushroom salad, St. Ewe's egg yolk,
artichoke chips | 18

20 Berkeley garden salad | 17

Roasted Orkney scallop, hazelnuts,
hen of the woods & Wiltshire truffle | 27

Pumpkin & braised spelt, Montgomery cheddar | 15



MEAT, GAME & SEAFOOD

Our meats and seafood are smoked using cherry wood & cooked over live hot embers in our custom grill section

28 day-aged beef fillet *for 1 or 2-3* 52 / 100

28 day-aged sirloin *for 1 or 2-3* 49 / 95

28 day-aged rib-eye *for 1 or 2-3* 48 / 94

Herdwick lamb cutlets 38 / 67

Shropshire Ibérico pork chop 34

Wild venison 32

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Turbot steak *for 2-3* 65

Whole Gilt-head bream *for 2-3*. 55

Newlyn dory *for 1-2* 36

Jigg caught squid *for 1-2* 27



VEGETABLES

Grilled pumpkins, fresh cheese | 9

Cambridgeshire patatas bravas | 6

Flourish farm autumnal greens, chilli & garlic | 8

Elephant & Castle lettuce salad | 8

Endive, cherry tomato & cucumber salad | 9

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