

# 20 BERKELEY

## BRUNCH

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### BREAD

Our homemade bread basket, marmite butter | 7

*Add:* 10g Oscietra caviar | 35

*Add:* 20g Oscietra caviar | 60



### THE PANTRY

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

Seafood tartare, oat labneh, mizuna | 19

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

Pumpkin & braised spelt, Montgomery cheddar | 15



### BRUNCH

Tomatoes, goats curd, brown butter fried St. Ewe's egg, sourdough toast | 18

Brasied saffron cannellini beans & poached St. Ewe's eggs, sourdough toast | 18

Our smoked trout royale | 19 *Add* Oscietra caviar | 15

Smoked marrow & short-rib hash, fried duck egg | 25

Steak & eggs | 32

Spicy lobster roll, brioche | 27

KFC, Killer Mike's fried hot chicken sandwich, hash brown, blue cheese sauce | 21

Bread & butter pain perdu | 19



### 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

Turbot steak *for 2-3* . . . . . 65

Whole Gilthead 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