

20 BERKELEY

WINTER 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

Pumpkin 'fritti', mustard & Hafod | 19

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

Forager's mushroom vol-au-vent, Winter truffle | 24

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

Braised spelt with Jerusalem artichoke & Montgomery Cheddar | 17

Potato & Cheddar dumplings, sea herbs | 17

Chalk Stream Trout tartare, oat labneh, mizuna | 21

Marinated beets, Brunswick Blue,
candied hazelnuts & pickled walnut | 18



MEAT, GAME & SEAFOOD

*Our carefully selected meat & fish is dry-aged in-house, our fish is also subtly smoked with cherry wood,
finished over hot embers on our custom charcoal grill.*

28 day-aged beef fillet 52 / 100

28 day-aged rib-eye 48 / 94

Herdwick lamb cutlets 38 / 67

Shropshire Ibérico pork chops. 34 / 68

Wild venison 32 / 64

Devonshire duck breast, pickled blackberries 36



Turbot steak *for 2-3* 65

Whole Gilt-head bream *for 2-3*. 39

350g Monkfish tail 1-2 37

Jigg caught squid *for 1-2* 27

Whole roasted lobster, smoked garlic butter . . . 70



VEGETABLES

Grilled pumpkins, fresh cheese, walnuts | 9

Cambridgeshire patatas bravas | 6

Flourish farm Winter greens, chilli & garlic | 8

Bitter leaves in a Roman style salad, anchovy dressing | 15

Truffle or Marmite butter mash 14 | 8