

20 Berkeley Dinner Menu

2 courses £34 | 3 courses £39

SNACK

A selection of Brett Graham's charcuterie | 5 pp

TO START

Cumbrian beef tartare, confit egg yolk, toasted sourdough

Chalk Stream Trout tartare, oat labneh, mizuna

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

MAIN

Braised spelt with Jerusalem artichoke & Montgomery Cheddar

Grilled gilt-head bream, sea herbs, pil-pil sauce

Roasted Cumbrian chicken, creamed potatoes, smoked marrow jus

VEGETABLE

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

Please let us know if you have any allergies or dietary requirements.

A 15% discretionary service charge will be added to your bill



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DESSERT

A selection of the finest British cheeses,
green tomato chutney & sourdough crackers

Blackcurrant sorbet, Cambridgeshire sparkling sake

Pumpkin cake, walnuts, cream cheese frosting

TEAS & COFFEES

English breakfast	4.50
Earl grey	4.50
Green	4.50
Chamomile	4.50
Fresh mint	4.50
Espresso	4.00
Double espresso	4.50
Americano	4.50
Macchiato	4.50
Flat white	5.00
Latte	5.00
Cappuccino	5.00

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