

20 Berkeley Lunch Menu

2 courses £22 | 3 courses £27

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

Marinated beets, Brunswick Blue, candied hazelnuts & pickled walnut

MAIN

Braised spelt with Jerusalem artichoke & Montgomery Cheddar

Potato & Cheddar dumplings, sea herbs

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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