

MARCUS WAREING

AT THE BERKELEY

Lunch Menu

Smoked goats' cheese, shallot, mint, potato bread

Mackerel, cucumber, beetroot, carrot, finger lime, chili



Beef cheek, bone marrow, tarragon, chickpeas, kale

Cornish pollock, orecchiette, dead nettle, preserved lemon, olive



Custard tart, rhubarb, black pepper

Caramelised white chocolate mousse, bitter chocolate

Cannelé, Calvados, apple, clove ice cream



Homemade chocolates



2 courses £30.00

3 courses £38.00

3 courses with 2 glasses of wine chosen by our sommelier £50.00

Selection of cheeses from La Fromagerie £12.00

A discretionary 12.5% gratuity will be added to your bill.

Whilst we will do all we can to accommodate guests with food allergies and intolerances, we are unable to guarantee that dishes will be completely allergen-free.