

MARCUS WAREING

AT THE BERKELEY

**A la Carte Sample Menu
Winter 2010**

Scottish scallops

charred, celeriac, sorrel, lemon curd

Veal sweetbreads

roasted and glazed, sauce aigre doux,
black radish salad, toasted cashews

Dorset crab

marinated mackerel, brown crab,
grilled potato bread, apple marmalade, hazelnuts

Pigeon and rabbit

ballotine, pickled cucumber, carrots,
grated truffle, toasted homemade brioche

Foie gras

pan fried, pink pepper yogurt, ginger crunch,
rhubarb muffin top, thyme cress

~

Wild seabass

slowly poached, lemon confit, baby navet,
watercress, winter truffle

Dorset turbot

carrot and liquorice, lettuce hearts,
fennel dressing

Aberdeen Angus beef fillet

roasted, baby root vegetables, beef and onion tea,
pink onion galette
(£10.00 supplement)

Best end of Cumbrian lamb

saffron braised shoulder, baby fennel, red pepper

Venison

smoked and roasted, parsnip, heritage beetroot

MARCUS WAREING

AT THE BERKELEY

Cheeses

Selection of cheese from the trolley
(£10.00 supplement)

Moelleux

warm chocolate and salt caramel, banana caramel jelly,
banana cacao ice cream

Lime

iced mousse, sweet and sour pineapple,
soft baked meringue, liquorice

Peanut parfait

raspberry and chocolate
Valrhona chocolate mousse, rice crisp crunch

Pedro Ximenez and milk chocolate

gâteau, caramelised white chocolate jelly,
prunes and walnuts

Granny smith apple crème

spiced brioche crisps, popcorn,
salted caramel ice cream

~

Homemade chocolates

~

Tea, coffee, infusions

£ 5.00

Please allow 20 minutes for dessert

£75.00 for three courses

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.

A discretionary 12.5% gratuity will be added to your bill.
Please refrain from using electronic devices in the dining room.