

MARCUS WAREING

AT THE BERKELEY

Menu Du Jour

Orkney scallop, basil, finger lime, tapioca, wild strawberry



Quail, smoked goats' cheese, shallot, potato bread



Cornish lamb, falafel, cornichon, carrot, pink peppercorn yogurt

or

Aberdeen Angus beef fillet, onion, parsley, smoked bone marrow



*Selection of cheese from La Fromagerie
(supplement)*



Pre dessert



*Pear tart Tatin, gingercrunch ice cream, Devonshire clotted cream
(for two)*



£85.00

Sommelier selection of matching wines by the glass £60

MARCUS WAREING

AT THE BERKELEY

Menu Prestige

Foie gras, prune, Armagnac, walnut, apple



Orkney scallop, basil, finger lime, tapioca, wild strawberry



Quail, smoked goats' cheese, shallot, potato bread



Langoustine, black pudding, blood orange, leek



Cornish lamb, falafel, cornichon, carrot, pink peppercorn yogurt

or

Aberdeen Angus beef fillet, onion, parsley, smoked bone marrow



*Selection of cheese from La Fromagerie
(supplement)*



Pre dessert



Chocolate, cucumber, mint parfait



£98.00

Sommelier selection of matching wines by the glass £85
Fine Wine selection £195

MARCUS WAREING

AT THE BERKELEY

Menu Gourmand

Scottish lobster, beetroot, ricotta, watercress



Foie gras, prune, Armagnac, walnut, apple



Orkney scallop, basil, finger lime, tapioca, wild strawberry



Quail, smoked goats' cheese, shallot, potato bread



Cornish seabass, cauliflower, pine nuts, polonaise



Aberdeen Angus beef fillet, onion, parsley, smoked bone marrow

or

Suckling pig, chorizo, dead nettle, fennel, artichoke, almonds

or

Cornish lamb, falafel, cornichon, carrot, pink peppercorn yogurt



Selection of cheese from La Fromagerie



Pre dessert



Earl Grey tea parfait, milk, caramelised honey, sable



£120.00

Sommelier selection of matching wines by the glass £105
Fine Wine selection £210