



## WINES BY THE GLASS

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125ml

White

Chateau La Coste "las Pentes Douce" £13

Chardonnay Andillian La Coste de los Andes £17

Red

Chateau La Coste "Les Pentes Douce" £13

Malbec Andillian La Coste de los Andes £17

## FROM THE SEA

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Irish Rock Oysters

£25 (6pcs) £46 (12pcs)

*Red wine shallot vinegar & kombu dressing*

Crispy Baby Squid £22.50

*Lemon aioli, black pepper & oregano*

Caviar

Oscietra (30gr) £190

Beluga (30gr) £470

Our caviar is served with blinis, sour cream



## SOMETHING TO SIP

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125ml

Laurent Perrier Brut £19

Laurent Perrier Rosé £25

Laurent Perrier Blanc de Blancs £28

Billecart Salmon Rosé £28

Dom Pérignon 2012 £60

## SOUPS

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Aromatic Red Lentil £16 (ve)

*Carrot, cumin, coriander,  
herb garlic sourdough croute*

Minestrone £16 (ve)

*Tomato, courgette, pasta, grissini*

Roasted Vine Tomato £16 (ve)

*Herb pesto, grilled sourdough*

## SALADS

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Add grilled chicken £5, prawns £8

or truffle shavings £15

Classic Caesar £23

*Cos lettuce, anchovies, bacon,  
Parmesan, croutons*

Berkeley Cobb £24

*Baby leaves, sweetcorn, bacon bits,  
egg, avocado, cherry tomatoes,  
Stilton cheese dressing*

Chopped Kale

& Almond Salad £26 (n,ve)

*Edamame, peas, radish, avocado*

## SANDWICHES

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Collins Club £26

*Brioche, avocado, sundried tomato mayo,  
bacon, egg, chicken*

Truffled Ham & Brie Sandwich £25

*Wiltshire ham, melted Reverend brie,  
grated black truffle, white bread*

Angus Sirloin Steak Sandwich £35

*Stilton, onion marmalade, fries*



## APPETISERS

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Add truffle shavings to any dish £15

Burratina £24 (v)

*Datterini tomato, green olive tapenade,  
crispy shallots, grilled sourdough*

Hamachi crudo £26

*Jalapeño cream, goji berry,  
yuzu-plum dressing*

Grilled Tiger Prawns £26

*Saute wild mushrooms, garlic croutons  
peppercorn sauce*

Baked Scottish Scallops £26

*Caper & garlic butter*



## HEALTHY CHOICES

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Grilled Winter Vegetables £16

*carrots, parsnips, purple tender stem, endive cups,  
with either whipped Gorgonzola or vegan tahini & citrus dip (ve)*

Heritage Beetroot & Quinoa £26 (v,n)

*Avocado, feta cheese, grapefruit, quail egg, pistachio*

Collins Poké Bowl £30

*Tuna, or Grilled salmon or crispy tofu (ve)  
Avocado, Edamame beans, Chinese cabbage, radish,  
carrots, courgettes, pickled shimeji*

Roasted Broccoli & Barley Soubise Purée £24 (ve)

*Charred sprouts, chestnut mushrooms,  
Jerusalem artichokes, shaved vegan cheese*



## UP-AND-COMING CHEF'S MENU

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### STARTERS

Truffle Scented Jerusalem Artichoke Soup £16 (v)  
*Goat's cheese, croutons*

Salt Baked English Swede £24  
*Shaved winter truffle, tenderstem, truffle cream, crispy crumbs*

### MAINS

Roast Guinea Fowl Breast & Confit Leg £35 (n)  
*Braised sweet heart cabbage, Macadamia crumb*

Butternut Squash, Wild Mushroom  
& Goat's Cheese Pithivier £31 (n)  
*Baby carrots, pine nuts, celeriac purée*

### DESSERTS

Valrhona Chocolate & Orange Delice £18  
*Manjari whipped ganache, Gianduja chocolate ice cream*

Warm Apple Crumble Tart £18  
*Vanilla custard sauce, speculoose, biscuit ice cream*



## FROM OUR GRILL

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All grills served with French fries and a sauce of your choice; Hollandaise, béarnaise, red wine jus, peppercorn or tartare.

### FROM THE SEA

Scottish Salmon Fillet (180g) £39

Wild Seabass Fillet (160g) £50

### FROM THE LAND

Spit Roasted Half Chicken £33

Angus Fillet Steak (180g) £48

Angus Sirloin Steak (250g) £43

Salt Marsh Lamb Rack £52



## MAIN COURES

The Berkeley Sirloin Burger £33  
*Beef heart tomato, gherkin, caramelised onions, Cheddar*

Sticky Gochujang Fried Chicken £29  
*Sticky rice, ginger, edamame, corn kernels*

Chicken Schnitzel £35  
*horseradish celeriac remoulade, side salad*

Veal Schnitzel (200g) £42  
*Lingonberry chutney, horseradish celeriac remoulade*

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### SIDE SALADS

Green Salad £10

Mixed Salad £10

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### VEGETABLES

Chilli & Garlic Green Beans £10

Grilled Tenderstem  
& Piquillo peppers £10

Sautéed Spinach £10

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### POTATOES

Sautéed new potatoes £10

Truffle French Fries £15

French Fries £10

*All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.  
(v) Suitable for vegetarians, (ve) Suitable for vegans, (n) Contains nuts. Please inform us of any allergies and /or dietary requirements*