

THE BERKELEY

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CAFÉ

# ALL DAY MENU

## STARTERS

Yellowfin Tuna Tartare £28 (350 kcal)

*Roasted sesame, avocado, corn, soya gel,  
trout roe, crispy potato*

Surrey Hills Rare Seared Beef Fillet £28 (556 kcal)

*Truffle dressing, purple cauliflower, potato crisp, fried capers*

Puglian Burratina £28 (633 kcal)

*Heirloom tomatoes, basil, aged balsamic,  
peach compote, candied walnuts (n, v)*

Wye Valley Grilled Asparagus £31 (598 kcal)

*Heritage beetroot and coconut feta crispy tart,  
preserve lemon and capers (subject to availability) (ve)*

Grilled Mediterranean Octopus £31 (611 kcal)

*Spiced purple potato, roasted garlic,  
lemon aioli, Taggiasca olives*

## SALAD & PASTA

Berkeley Chopped Salad £32 (364 kcal)

*Cherry tomato, egg, avocado, carrot, gem, corn (v)*  
*Add chicken £12 Add prawns £14 Add grilled tuna £14*

Sautéed Tiger Prawn Conchiglie £24/£39 (354/706 kcal)

*Shellfish sauce, cherry tomato, fresh basil, Amalfi lemon*

Rigatoncini Cacio E Pepe £22/£36 (360/556 kcal)

*Pecorino (v)*  
*Add truffle £14*

*All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.*

*Due to the presence of allergens in our kitchen, we unfortunately cannot guarantee any menu item will be completely free from a particular allergen.*

*For more information on allergens or dietary requirements, please speak to one of the team.*

*(v) Suitable for vegetarians, (ve) Suitable for vegans, (n) Contains nuts.*

*Adults need around 2000 kcal a day.*

## MAINS

Roast Baby Cauliflower £34 (420 kcal)  
*Slow cooked artichoke, Muhammara sauce,  
basil, pomegranate, balsamic glazed onion (n, ve)*

Teriyaki Glazed Orkney Salmon £45 (406 kcal)  
*Tenderstem broccoli, shimeji mushrooms, sticky rice*

Poached Scottish Lobster Risotto £54 (890 kcal)  
*Crème fraîche, seaweed, Parmesan tuile, lobster bisque*

Norfolk Corn-Fed Chicken Schnitzel £44 (680 kcal)  
*Parmesan crust, roasted vine tomato, red onion compote, baby leaf salad*

Grilled Grass-Fed Hereford Beef Ribeye £58 (650 kcal)  
*French fries, hollandaise or béarnaise sauce*

Grilled Spatchcock Baby Chicken £48 (653 kcal)  
*Shichimi spice, Sauce diable, shaved fennel, black & basil leaf salad*

## SIDES

Truffle Mac & Cheese £14 (352 kcal)

Grilled Tenderstem Broccoli £12 (175 kcal)  
*Piquillo pepper salsa (ve)*

Fine French Beans £12 (78 kcal)  
*Chilli, oil (v)*

Heirloom tomato, basil & red onion salad £12 (370 kcal) (v)

Truffle French Fries £16 (410 kcal) (v)

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# WINE

## SPARKLING (125ML)

Wild Idol, Non-Alcoholic sparkling NV £19/£90

Billecart Salmon 'Le Réserve' NV £26/£130

Billecart Salmon 'Le Rosé' NV £35/£180

Billecart Salmon 'Le Blanc de Blancs' NV £38/£200

Dom Pérignon Brut 2013 £70/£380

## WHITE (125ML)

Grüner Veltliner, Martin Muthenthaler, Wachau, Austria 2018 £20/£95

Riesling GG 'Feils Fass 13', P. Lauer, Mosel, Germany 2022 £22/£110

Pouilly Fumé "Terres Blanches", Bouchot, Loire, France 2023 £26/£135

Pinot Bianco 'Vorberg', Cantina Terlano, Alto-Adige, Italy, 2022 £28/£145

Chardonnay 'Los Alamos', Chanin, St. Ynez USA 2021 £32/£165

Puligny Montrachet, Alain Chavy, Burgundy, France 2022 £35/£180

Hermitage 'Chante Alouette', Chapoutier, Rhône, France 2018 £38/£180

Meursault 1er Cru 'Genevrières', L.Giraud, Burgundy, France 2021 £50/£300

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## ROSÉ (125ML)

Domaine de Terrebrune Rosé, Bandol, France, 2024 £20/£95

## RED (125ML)

Grenache, Momento, Swartland, South Africa 2022 £20/£95  
Psi, Bodegas y Vinedos Alnardo, Ribera del Duero, Spain 2021 £23/£115  
'Vin des Amis', Domaine Clape, Rhône Valley, France 2021 £24/£120  
Barolo, 'Mosconi', Piero Benevelli, Italy 2019 £30/£160  
Roc de Cambes, Côtes de Bourg, Bordeaux, France 2014 £35/£180  
Gevrey-Chambertin, David Duband, Burgundy, France 2019 £37/£195  
Cabernet Sauvignon La Jota, Howell Mountain USA 2018 £60/£350  
Barbaresco Riserva, 'Produttori del Barbaresco', Italy 2016 £62/£350  
Chateau Cos d'Estournel, Saint Estephe, France 2004 £65/£380  
Charmes-Chambertin, Domaine des Varoilles, Burgundy, 2013 £65/£380

## SWEET (100ML)

Vidal Icewine 'Gold', Inniskillin, Ontario, Canada 2022 £30/£95  
Tokaji Szamorodni, Szepsy, Hungary, 2017 £28/£130  
Château d'Yquem, Sauternes, Bordeaux, France, 2011 £115/£800