THE BERKELEY

LONDON

BREAKFAST

JUICES

Fresh pressed juices £11

Valencia orange

Pink grapefruit

English carrot

Green juice

CEREAL, PORRIDGE & YOGURT

Home-made granola & yoghurt £17 (n)

Oatmeal porridge £11 (ve)

Acacia honey, mixed berries

Gluten free porridge £11 (n, ve)

Flaxseeds, pine nuts, mixed berries

Chia seed and coconut pudding £15 (ve)

Exotic fruit compote

Açai bowl £15 (n, ve)

Apple, berries, banana

Bircher muesli £11 (n)

Oat muesli, low fat yoghurt, seasonal fruit

Grapefruit segments £7.50

FROM OUR BAKERY

The Berkeley's selection of home-made pastries
and assorted Viennoiserie from our bakery £16

Berkeley bagel £19.50

Home-cured smoked salmon, cream cheese, rocket

A charge of £5.00 per cover will be applied to all in-room dining orders
All prices are inclusive of VAT at the current rate.
A discretionary service charge of 12.5% will be added to your bill.

OUR CURATED BREAKFAST

THE FULL ENGLISH BERKELEY EXPERIENCE £41

Two eggs any style

Cumberland's sausage, smoked back & streaky bacon,
grilled tomato, black pudding,
field mushroom, baked beans

Berkeley home-made breakfast pastries and toast

Served with your choice of tea or coffee and
Valencia orange juice or pink grapefruit juice

THE FULL ENGLISH VEGETARIAN STYLE £41

Two eggs any style

Vegetarian sausage, baked beans, grilled tomato,
home-made hash brown, field mushroom

Berkeley home-made breakfast pastries and toast

Served with your choice of tea or coffee and
Valencia orange juice or pink grapefruit juice

CONTINENTAL £33

Cereals or yoghurt

A selection of seasonal fruits and berries

Berkeley home-made breakfast pastries and toast

Served with your choice of tea or coffee and
Valencia orange juice or pink grapefruit juice

Should you have any allergies or intolerances please do ask
a member of staff who will be more than happy to assist.
(v) vegetarian (ve) vegan (n) contains nuts

OUR EGGS

Our eggs are heritage breed, free range Burford brown eggs

Two Burford brown eggs £14 (v)
Any style

Three eggs omelette £22.50
With a filling of your choice

Scrambled eggs, Scottish smoked salmon £24
On an English muffin

Crushed avocado toast £14 (v)
Confit cherry tomatoes, feta
Add two poached eggs £22

The Berkeley full English breakfast £26
Eggs any style, Cumberland sausage, smoked back & streaky bacon, flat mushroom
black pudding, grilled tomato

Eggs Benedict, Florentine (v) or Royale £23
Hollandaise sauce

Baked eggs shakshuka £24 (v)
Aromatic tomato sauce, bell peppers, pita bread

Signature egg white omelette £23.50 (v)
Artichoke, spinach, feta

Truffled scrambled eggs £38 (v)
Toasted brioche, fine herbs

Vegan scrambled tofu £30 (ve)
Avocado, grilled tomato, spinach, flat mushroom

DELI PLATES

Selection of international cheeses
or charcuterie £20

Smoked Scottish salmon £20
With cream cheese

SWEET INDULGENCE

Seasonal berries £17

Banana & chocolate waffles £19
Sliced banana, chocolate sauce

American pancakes £19
Berries, coulis, clotted cream

French brioche toast £19
Clotted cream, berry compote

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ANYTIME DINING

Available 12 noon until 10:00pm

TO START

Crispy baby squid £22.50
Lemon aioli, black pepper & oregano

Burratina £24 (v)
Datterine tomato, green olive tapenade, crispy shallots, grilled sourdough

Grilled tiger prawns £26
Sautéed wild mushrooms, garlic croutons, peppercorn sauce

SOUPS

Aromatic red lentil £16 (ve)
Herb garlic sourdough croute

Roasted vine tomato £16 (v)
Herb pesto, grilled sourdough

SALADS

Add grilled chicken £5, prawns £8, or salmon £7

Classic Caesar £23
Cos lettuce, anchovies, bacon, parmesan, croutons

Chopped kale & almond salad £26 (n, ve)
Edamame peas, radish, avocado

SANDWICHES

The Berkeley club £26
Brioche, avocado, sundried tomato mayo, bacon, egg, chicken

Angus Sirloin steak sandwich £35
Stilton, onion marmalade, fries

Truffled ham & brie sandwich £25
Wiltshire ham, melted Reverend brie

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MAINS

Poké bowl £30
Grilled salmon or crispy tofu (ve)
Avocado, Edamame beans, Chinese cabbage, radish, carrots, pickled shimeji

Roasted broccoli & barley soubise purée £24 (ve)
Charred sprouts, chestnut mushrooms, Jerusalem artichockes, shaved vegan cheese

Sticky Gochujang fried chicken £29
Sticky rice, ginger, edamame, corn kernels

The Berkeley Sirloin burger £33
Beef heart tomato, gherkin, caramelized onions, Cheddar cheese

Spaghetti alla Bolognese £26

Penne all'Arrabbiata £26 (ve)

THE GRILL

All grills served with French fries and a sauce of your choice: Hollandaise, béarnaise or red wine jus

FROM THE SEA

Scottish salmon £39

Grilled wild seabass (160g) £50

FROM THE LAND

Cornfed baby chicken £49

Angus fillet steak (180g) £48

Angus Sirloin (250g) £43

Salt Marsh lamb rack (3pcs) £52

Spit roasted half chicken £33

SIDES

French fries £10
Tenderstem broccoli, piquillo peppers £10
Steamed basmati rice £10
Chilli garlic French beans £10
Sautéed spinach £10
Green salad £10
Sautéed new potatoes £10

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FROM FAR AWAY

STARTERS

All items are served with toasted pitta bread

Fatoush £24 (ve)
Diced tomato, cucumber,
mixed peppers, red onions

Hummus £20 (ve)
Chickpeas blended with tahini, olive oil,
lemon juice, garlic

Labneh £18
Strained yoghurt, olive oil, thyme

Moutabel £20 (ve)
Aubergine dip made with tahini,
olive poil, lemon juice

MAINS

Chicken tikka masala £42
Baked marinated chicken, aromatic tomato sauce,
steamed basmati rice, poppadum

Chicken biryani £45
Aromatic basmati rice cooked with chicken,
spices, yoghurt & herbs

Chicken shawarma wrap in pitta £29
Yoghurt-marinated chicken, garlic mayonnaise,
lettuce, tomato, pickles

Curry leaf & coconut prawn curry £44
Tamarind, aromatic tomato sauce

Garden peas & paneer curry £40 (v)
Indian cottage cheese & peas, in tomato onion curry sauce

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SWEETS & CHEESE

Sticky toffee pudding £15
Vanilla ice cream

Pear & ginger financier £15
Citrus financier, honeycomb foam, candied ginger ice cream

Tiramisu £15
Coffee Savoiardi sponge, mascarpone cream cheese

Chocolate & passion fruit délice £15
Cocoa sorbet

Pistachio cake & raspberry mousse £15
Yogurt ice cream

Chocolate brownie £15 (ve)
Chocolate ganache, raspberry sorbet

Selection of English & continental cheese £20
Artisan crackers

ICE CREAM & SORBETS

3 scoops £14

Bourbon vanilla
Valrhona dark chocolate
Strawberry
Rippled banana & caramel

Lemon sorbet
Raspberry sorbet

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DRINKS BY THE GLASS

CHAMPAGNE (175ml glass/bottle)

Laurent Perrier La Cuvée, Brut NV	£19/90
Laurent Perrier Brut Rosè NV	£25/130

WHITE WINE (175ml glass/bottle)

Pouilly-Fumé | André Dezat | Loire Valley | France | 2020	£13/51
Chateau La Coste | "Les Pentes Douce" | Provence | 2019	£16/60
Riesling | Julian Haart | Mosel | Germany | 2018	£17/65
Chardonnay | Andillian La Coste | Argentina | 2018	£21/80
Meusault ' Le Pré de Manche' | Douhairet-Porcheret | Burgundy | France | 2018	£30/120

WHITE WINE by Coravin (125ml glass/bottle)

Sauvignon Blanc "Les Champs Libre" | Château LaFleur | Bordeaux, France | 2016	£35/180
Condrieu La Bonnette | René Rostaing | France | 2016	£35/180
Domaine de Chevalier | Pessac-Léognan| Bordeaux | France | 2011	£42/250
Puligny-Montrachet Les Combettes 1er Cru | Domaine François Carillon | France | 2018	£50/280
Riesling Kabinett 'Scharzhofberger' | Egon Müller | Mosel | Germany | 2012	£55/312

ROSÉ WINE (175ml glass/bottle)

Château La Coste | "Grand Vin" | Provence | 2020	£18/75

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RED WINE (175ml glass/bottle)

Shiraz 'Jester' | Mitolo | McLaren Vale | Australia | 2018	£13/51
Chateau La Coste | "Les Pentes Douces" | Provence | 2016	£16/60
Clos des Menuts | Saint-Émilion | Grand Cru | 2015	£19/75
Malbec | Andillian La Coste | Argentina | 2017	£21/80
Barolo 'Albe' | G.D. Vajra | Piedmont, Italy | 2017	£30/120

RED WINE by Coravin (125ml glass/bottle)

Côte Rôtie "Terrasses" | Jean-Luc Jamet | Rhône Valley, France | 2016	£37/195
Volnay 1er Cru 'Les Fremiets' | Marquis d'Angerville | Burgundy, France | 2012	£40/212
Cabernet Sauvignon La Jota | Napa Valley | 2014	£42/130
Château Talbot | Saint Julien | Bordeaux, France | 2009	£43/250
Châteauneuf du Pape | Château de Beaucastel | Ribera del Duero | Spain | 2009	£45/270
Barolo 'Cicala' | Poderi Aldo Conterno | Piedmont, Italy | 2012	£45/270
Sassicaia | Tenuta San Guido | Bolgheri, Tuscany | Italy | 2009	£90/540

SWEET & FORTIFIED (100ml glass/bottle)

Jurançon 'Magendia' | Clos Lapeyre | South West, France | 2013	£13/79
Château Rabaud-Promis | Sauternes | Bordeaux, France | 2011	£16/105
Passito di Pantelleria 'Bukkuram' | Marco de Bortoli | Italy | 2018	£20/130
Vintage Port | Fonseca | Douro | Portugal | 1985	£30/205
Château d'Yquem | Sauternes (375ml) 1Bordeaux, France | 1998	£90/350

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BEERS

Pilsner Urquell – Lager 4.4%	£8.50
Lucky Saint – Unfiltered lager 0.5%	£7.50

SPIRITS

VODKA

Grey Goose	£12
Belvedere	£15

GIN

Bombay Sapphire	£12
Hendrick's	£14
Tanqueray 10	£14

RUM

Bacardi Heritage	£13
Bacardi 8yrs	£12
Diplomatico Reserva Exclusiva	£15
Ron Zacapa Centenario	£20

TEQUILA

Patron Silver, Reposado, Anejo	£14/16/18
Casamigos Blanco, Reposado, Anejo	£18/20/34
Don Julio 1942	£35

WHISKY

Dewar's 12yrs	£12
Chivas 18yrs	£21
Dalmore 18yrs	£28
Johnnie Walker Black Label	£15
Johnnie Walker Blue Label	£40
Lagavulin 16yrs	£17
Macallan 18yrs	£48
Suntory Hibiki Harmony	£20
Suntory Yamazaki 18yrs	£85

DIGESTIVE

Amaro Averna	£10
Cynar	£10
Fernet Branca	£10
Limoncello Evangelista	£10

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