

THE BERKELEY

CAFÉ

ALL DAY MENU

STARTERS

Yellowfin Tuna Tartare £28 (154 kcal)

Avocado, cucumber, soya gel, trout roe, tempura seaweed

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

Truffle artichoke pesto, rocket, Parmesan

Pan-Seared Orkney Scallop £26 (279 kcal)

Cocoa bean and pea ragout, fennel, shallot purée

Baby Globe Artichoke £22 (160 kcal)

Citrus tenderstem broccoli, peanut purée (n, ve)

Crispy Dorset Crab Cake £26 (148 kcal)

Daikon, chilli, sesame salad

SIDES

Truffle Mac & Cheese £14 (352 kcal)

Grilled Tenderstem Broccoli £11 (175 kcal)

Piquillo pepper salsa

Fine French Beans £10 (78 kcal)

Chilli, oil

House Salad £10 (171 kcal)

Radish, avocado

French Fries £10 (410 kcal)

With 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

Teriyaki Glazed Orkney Salmon £39 (406 kcal)
Tenderstem broccoli, shimeji mushrooms, sticky rice

Berkeley Chopped Salad £20 (227 kcal)
Cherry tomato, egg, avocado, carrot, gem, corn (v)
Add chicken £10 Add prawns £12 Add grilled tuna £14

Riagatoncini Cacio E Pepe £21/£33 (269/518 kcal)
Pecorino (v)
Add truffle £14

Saffron Braised Cauliflower £28 (220 kcal)
Aubergine caponata, crispy basil (ve)

Veal Schnitzel £50 (819 kcal)
Wild mushroom ragout, mix leaf salad

Poached Scottish Lobster & Pea Risotto £49 (378 kcal)
Samphire, shellfish reduction

Grilled Grass-Fed Hereford Beef Ribeye £52 (449 kcal)
French fries, hollandaise or béarnaise sauce

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WINE

SPARKLING (125ML)

Wild Idol, Non-Alcoholic sparkling NV £18/£90
Gusbourne, Blanc de Blancs, Kent 2019 £25/£115
Laurent-Perrier, 'Héritage' Brut NV £25/£115
Laurent-Perrier, Cuvée Rosé Brut NV £30/£160
Delamotte, Blanc de Blancs NV £30/£160
Dom Pérignon Brut 2013 £70/£380

WHITE (125ML)

Gruner V, Spitzer Graben, M. Muthenthaler, Wachau, Austria 2018 £20/£95
Riesling GG 'Feils Fass 13', P. Lauer, Germany 2022 £22/£110
Sauvignon B. 'Kapellenweingarten', Styria, Austria, 2020 £23/£115
Viognier 'Giovin Re', Tuscany, Italy 2022 £25/£130
Chardonnay 'Los Alamos', Chanin, St. Ynez USA 2020 £30/£160
Chassagne Montrachet, F.Gagnard, Burgundy 2020 £35/£180
Hermitage 'Chante Alouette', M. Chapoutier, Rhône 2018 £35/£180
Meursault 'Les Porusot', Domaine de Montille, 2020 £51/£300

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ROSÉ (125ML)

Domaine de Terrebrune Rosé, Bandol, France, 2020 £20/£95

RED (125ML)

Grenache, Momento, Swartland, South Africa 2021 £20/£95

Crozes-Hermitage Alain Graillot, Rhône, France 2021 £23/£115

Cabernet Franc '19/20/21', E. Rosi, Trentino, Italy £25/£130

Guidalberto, Tenute San Guido, Tuscany, Italy 2020 £28/£145

Roc de Cambes, Côtes de Bourg, Bordeaux, France 2014 £30/£160

Gevrey-Chambertin, F. Magnien, Burgundy, France 2020 £32/£165

Chateau Grand-Puy-Lacoste, Pauillac, Bordeaux, 2016 £43/£250

Barolo 'Bussia', Aldo Conterno, Piedmont, Italy 2016 £51/£300

Cabernet Sauvignon La Jota, Howell Mountain USA 2018 £60/£350

Charmes-Chambertin Grand Cru Domaine des Varoilles, Burgundy, 2017 £65/£380

SWEET (100ML)

Vidal Icewine 'Gold', Inniskillin, Ontario, Canada 2021 £30/£95

Tokaji Szamorodni Szepsy, Hungary, 2017 £28/£130

Château d'Yquem, Sauternes, Bordeaux, France, 2011 £115/£800

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