

THE BERKELEY

CAFÉ

STARTERS

Roasted Vine Tomato Soup £20 (484 kcal) (v)

Herb oil, smoked pepper, sourdough croutons

Truffle & Celeriac Velouté £25 (484 kcal) (v)

Crème fraîche, crispy tapioca, chives

Puglian Burratina £28 (633 kcal) (n, v)

Poached black fig, golden beetroot, red chicory, almond pesto, red-vein sorrel

Yellowfin Tuna Tartare £28 (350 kcal) (n)

Avocado purée, soya gel, pickled cucumber, hazelnut, tapioca crisp

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

Truffle dressing, purple cauliflower, potato crisp, fried capers

SANDWICHES, PIZZA & PASTA

Lobster Pizza £49 (787 kcal)

Artichoke and truffle pesto, rocket, Parmesan shavings

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

Add truffle £14

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

Shellfish sauce, cherry tomato, fresh basil, Amalfi lemon

The Berkeley Club £36 (614 kcal)

*Toasted brioche, avocado, Norfolk chicken, bacon, egg, tomato, lettuce
sun-dried tomato mayonnaise*

Vienna Beef Hot Dog £28 (624 kcal)

*Homemade brioche bun, beef Frankfurter, confit onions,
sauerkraut, jalapeño, smoked Cheddar*

Wagyu Beef & Truffle Burger £42 (1100 kcal)

Pickled red onion, grain mustard mayonnaise, gherkin, Gruyère cheese

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.

SALADS

Add chicken £12, prawns £14, grilled tuna £14

Classic Caesar Salad £32 (423 kcal)

Cos lettuce, anchovies, bacon, Parmesan, croutons

Berkeley Chopped Salad £32 (364 kcal) (v)

Cherry tomato, egg, avocado, carrot, gem lettuce, corn

Cobb Salad £32 (353 kcal) (n)

Baby leaves, sweetcorn, bacon, egg, Stilton, avocado, cherry tomato, blue cheese dressing

MAINS

The Berkeley Café Lobster Cocktail £49 (583 kcal)

Poached lobster, homemade cocktail sauce, celeriac rémoulade, poached quail egg, avocado

Teriyaki Glazed Orkney Salmon £45 (406 kcal)

Tenderstem broccoli, shimeji mushroom, sticky rice

Poached Scottish Lobster Risotto £54 (890 kcal)

Crème fraîche, seaweed, Parmesan tuile, lobster bisque

Roasted Aubergine £34 (420 kcal) (n, ve)

*Creamy cashew buckwheat, black garlic, tahini,
piquillo pepper and pomegranate salsa*

Grilled Spatchcock Baby Chicken £48 (653 kcal)

*Roast garlic emulsion, pickled chilli, chime di rapa,
lemon and honey glaze, herb oil, veal jus*

Grilled Grass-Fed Hereford Beef Ribeye £58 (From 650 kcal)

French fries, hollandaise, béarnaise or peppercorn sauce

Salt Marsh Lamb Cutlets £58 (716 kcal)

Lamb merguez sausage, aubergine moutabal, grilled piquillo pepper, mint jus

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SURRENNE

BY ROSE FERGUSON

Mineral Broth, Rice Noodles, Tofu, Spinach £19 ^(241 kcal) (v)
Rich in trace minerals and umami to aid digestion

Charred Cauliflower Steak, Herb Yogurt, Seeded Salsa Verde £15 ^(244 kcal) (v)
Rich in phytonutrients, fibre and zinc to support immune health

Buddha Bowl with Quinoa, Broccoli, Edamame
with Tempeh ^(ve) or Chicken £23 ^(From 575 kcal)
High in magnesium, amino acids and fibre to help support tissue repair

Grilled Chicken Breast, Roasted Squash, Fennel Salad £25 ^(430 kcal)
High in protein and zinc to support blood sugar balance and gut health

SIDE DISHES

Truffle Mac & Cheese £14 ^(352 kcal)

Fine French Beans with Chilli £12 ^(78 kcal) (v)

Grilled Tenderstem Broccoli £12 ^(ve)
Piquillo pepper salsa

Winter Leaf Salad £12 ^(470 kcal) (n,v)
Poached pear, Stilton, candied walnuts, French dressing

Sweet Potato Fries £12 ^(340 kcal) (ve)

Truffle French Fries £16 ^(490 kcal) (v)

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WINE

SPARKLING

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 2015 £70/£380

WHITE (125ML)

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

Riesling GG 'Feils Fass 13', P. Lauer, Mosel, Germany 2022 £23/£115

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, Santa Ynez, USA 2022 £32/£165

Puligny Montrachet, Bachelet-Monnot, Burgundy, France 2020 £35/£180

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

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

ROSÉ (125ML)

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

RED (125ML)

Fleurie 'Les Labourons', C. Pacalet, Beaujolais, France 2023 £20/£95
Crozes-Hermitage, Alain Graillot, Rhône Valley, France 2021 £24/£120

Guidalberto, Tenuta San Guido, Tuscany, Italy 2019 £26/£135

Rioja 'Macán Clásico', Rothschild & Vega Sicilia, Spain 2020 £28/£145

Roc de Cambes, Côtes de Bourg, Bordeaux, France 2014 £35/£180

Gevrey-Chambertin, F. Magnien, Burgundy, France 2022 £36/£185

Brunello di Montalcino, Il Marroneto, Tuscany, Italy 2017 £45/£250

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

Chambolle-Musigny 1er Cru 'Les Charmes', Amiot-Servelle,

Burgundy, France 2019 £60/£350

Château Cos d'Estournel, Saint-Estèphe, France 2004 £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