

# W I N T E R   A T   T H E   G A R D E N

*at The Berkeley*



*Cabins are priced at £450, for three courses and six guests.  
In line with government guidelines, these six people can be from different households due to the outdoor location.*



## S T A R T E R S

*Choice of three per cabin*

homemade flat potato rösti chive crème fraiche, beetroot smoked salmon & pickled cucumber



homemade flat potato rösti with iberico bellota ham, winter truffle cream & watercress

homemade flat potato rösti, truffle crème fraiche, sautéed cepe & king oyster mushrooms with cornichon (v)

chunky french onion, winter vegetable and oxtail soup, toasted gruyère croute

smoked beef 'hot dog' slider, sauerkraut, jalapeño, smoked cheddar, brioche bun

## R A C L E T T E

*A central raclette for the whole table with a selection of sharing cheeses, meats and vegetables*

morbier, raclette, gouda



pastrami, coppa ham, pepper salami, smoked duck

baby potato wedges, confit pickled onions, peppers, chestnut mushrooms, cornichons, artichokes, courgettes, yellow cauliflower florets (v)

bitter leaf winter salad, citrus segments, figs, grated chilli pecans, virgin rapeseed dressing (v) (n)

## D E L I C I O U S   A D D I T I O N S   T O   S H A R E

gorgonzola blue veined cheese 15

A5 wagyu beef sirloin (250g) 96

½ native lobster 40

sliced krakauer (spiced pork sausage) 8

grilled chicken & bell pepper skewers (6 pcs) 25

grilled tofu & vegetable skewers (6 pcs) (ve) 12

lamb merguez sausages 8

iberico bellota chorizo 20

shaved black winter truffle (10g) 40



## S I D E S

gratinated spaetzle with four cheese sauce 6

truffle fries 6



## S H A R I N G   D E S S E R T S

*We recommend two for the table*

apple and raisin strudel with custard

hot soft chocolate fudge brownie with bourbon vanilla ice cream flambéed

baked alaska with macadamia, chocolate or orange ice cream (n)

pear & blackberry crumble, port wine reduction & custard

Flambéed Hot Chocolate, Valrhona Guaraja Cocoa 70% (serves 6 shots) 18

with Woodford bourbon, Grand Marnier OrBacardi 8yrs, PX sherry

*Please inform your server if you have any special dietary requirements or intolerances and we will advise of menu item suitability.*

*(n) contains nuts (v) vegetarian (ve) vegan.*

*All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.*