

Sunday Lunch Menu

Autumn 2025

Served 27th September – 27th November

2 Courses £45.00 per person

3 Courses £55.00 per person

Starters

Duck

Confit Duck Leg and Foie Royal Terrine, Berwick
Plum Chutney, Toasted Sourdough

Trout

Gin Cured Trout, Apple, Cucumber and Lime

Leeks

Leek and Truffle Terrine, Goats Cheese Mousse,
Hazelnuts (N) (V)

Mains

Beef Roast

Poached and Roasted Sirloin of Beef, Roast
Potatoes, Yorkshire Pudding, Seasonal Vegetables
Served medium-rare

Bream

Pan Fried Fillet of Bream, Squid Ink Linguine,
Mussels, White Wine Sauce and Chard

Vegetarian Nut Roast

Nut roast, roast potatoes, Yorkshire pudding,
seasonal vegetables (N) (V) (VE*)



Desserts

Pear

Poached Pear, Vanilla Charlotte, Salted Caramel Ice Cream

Chocolate

Dark Chocolate and Bailey's Fondant, Blood Orange Sorbet (V)

Brûlée

Honey Crème Brûlée, Gingerbread, Lemon sorbet (V)

Coffee and Chocolate Truffles (V) £8.45

(N) Contains Nuts (V) Vegetarian (VE) Vegan
(*) On Request

Berwick Lodge is an inclusive environment, and as such every effort is made to accommodate allergies, intolerances and preferences. Before ordering, please refer to our separate 'Menu information: allergies, intolerances and dietary preferences' sheet.

Please note, a discretionary 12.5% service charge will be added to your final bill. This is shared proportionally amongst all Berwick Lodge staff.

Berwick Lodge, Berwick Drive, Bristol BS10 7TD

01179581590

| info@berwicklodge.co.uk

| www.berwicklodge.co.uk

