

# 6 Course Tasting Menu

Summer 2025

Served 23<sup>rd</sup> June – 28<sup>th</sup> September

*£68 Per Head*

## Crab

*Crab Bisque, Mussels, Clams, Salty Fingers*

## Pork

*Pork Belly, Coconut & Lemongrass Broth, Mouli, Lime*

## Monkfish

*Curried Monkfish, Parmentier Potatoes, Peas, Broad Beans, Saffron Sauce*

## Beef

*Beef Striploin, Crispy Pulled Feather Blade, Herb Mash, Harissa Carrots, Red Wine Jus*

## Mango

*Passion Fruit Cheesecake, Mango, Shortbread, Prosecco*

## Chocolate

*Dark Chocolate Chantilly, Mille Feuille, Cherries, Yoghurt Sorbet*

(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.