# Sunday Lunch Menu

Summer 2025

Served 23rd June - 28th September

2 Courses £45.00 per person 3 Courses £55.00 per person

# Starters

#### Crah

Crab Bisque, Mussels, Clams, Salty Fingers

#### Pork

Pork Belly, Coconut & Lemongrass Broth, Mouli, Lime

#### Tomato

Isle of Wight Tomatoes, Basil Sorbet, Balsamic, Ciabatta (VE)

### Mains

### Beef Roast

Poached and Roasted Sirloin of Beef, Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables Served Medium-Rare

# Vegetarian Nut Roast

Nut Roast, Roast Potatoes, Yorkshire Pudding, Seasonal Vegetables (N) (V) (VE\*)

### Monkfish

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

# Desserts

# Panna Cotta

Earl Grey Panna Cotta, Raspberry, Sorbet (v)

# Fraisier

Strawberries, Elderflower Cream, Sponge, Strawberry Sorbet  $(\mathsf{V})$ 

# Mango

Cheesecake, Mango, Shortbread, Passionfruit & Prosecco  $(\mathbb{V})$ 

# 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.