

6 Course Tasting Menu

Autumn 2025

Served 29th September – 27th November

£68 Per Person

Trout

Gin Cured Trout, Apple, Cucumber and Lime

Beef

Slow Cooked Beef Cheek, Shallot Tatin, Kale Crisps

Bream

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

Venison

Venison Saddle, Potato Rosti, Celeriac, Blackberry, Cavolo Nero, Red Wine Jus

Brûlée

Honey Crème Brûlée, Gingerbread, Lemon Sorbet

Pecan

Pecan Mille-Feuille, Maple Ice Cream

(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.

