

A La Carte Menu

Autumn 2025

Served 29th September – 27th November

Starters

- £15 **Duck**
Confit Duck Leg and Foie Royal Terrine, Berwick Plum Chutney, Toasted Sourdough
- £14 **Trout**
Gin Cured Trout, Apple, Cucumber and Lime
- £14 **Beef**
Slow Cooked Beef Cheek, Shallot Tatin, Kale Crisps
- £14 **Leeks**
Leek and Truffle Terrine, Goats Cheese Mousse, Hazelnuts (N) (V)

Mains

- £36 **Venison**
Venison Saddle, Potato Rosti, Celeriac, Blackberry, Cavolo Nero, Red Wine Jus
- £32 **Bream**
Pan Fried Fillet of Bream, Squid Ink Linguine, Mussels, White Wine Sauce, Chard
- £32 **Pheasant**
Roasted Pheasant Breast, Pearl Barley, Smoked Pancetta, Hispi Cabbage, Cider Jus
- £27 **Squash**
Roasted Autumn Squash, Gnocchi, Kale, Pesto (N) (VE)

(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.

