

A La Carte Menu

Christmas 2025

Served 27th November – 23rd December

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 **Turkey**
Turkey, Fondant Potato, Sprouts & Chestnuts, Roasted
Carrots, Swede Puree, Pigs in Blankets, Cider Jus
- £27 **Squash**
Roasted Autumn Squash, Gnocchi, Kale, Pesto (N) (VE)



Desserts

- £13 **Pear**
Poached Pear, Vanilla Charlotte, Salted Caramel Ice Cream
- £13 **Chocolate**
Dark Chocolate and Bailey's Fondant, Blood Orange Sorbet (V)
- £13 **Pecan**
Pecan Mille-Feuille, Maple Ice Cream (N) (V)
- £13 **Brûlée**
Honey Crème Brûlée, Gingerbread, Lemon Sorbet (V)
- £18 **Cheese Board – Selection of 5**
5 English Cheeses, Chutney, Quince Jelly, Fudges
Biscuits, Grapes (V*)
- £12 **Cheese Board – Selection of 3**
3 English Cheeses, Chutney, Quince Jelly, Fudges Biscuits,
Grapes (V*)

Dessert wine – 100ml glass

- £10 Muscat de Beaumes de Venise, France
- £12 Château Laville, Sauternes, France, 2019
- £18 Vin Santo Barbi, Italy
- £27 Recioto della Valpolicella, Bertani, Italy, 2012
- £30 Inniskillin, "Gold" Niagara Vidal Icewine, Canada

Port – 75ml glass

- £6 Quinta do Crasto LBV 2011
- £8 Grahams 10yo Tawny
- £12.50 Taylors 20yo Tawny

£8.45 **Coffee and Chocolate Truffles (V)**

(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.



Brasserie Menu

Brasserie 2025

Nibbles

£2.50	Bread Rolls (V) (VE*)
£5.00	Olives (VE)
£5.00	Mixed Nuts (N) (V)
£3.95	Crisps (VE)

Mains

- £19 **Charcuterie Platter**
Cured Meats, Cornichons, Capers, Olives, Homemade Bread, Gran Levanto
- £20 **Fish & Chips**
Beer Battered Haddock, Triple Cooked Chips, Peas, Tartar Sauce
- £35 **Berwick Steak**
8oz 30-day dry aged Sirloin Steak, Portobello Mushroom, Truffle and Gran Levanto Fries, Tomato, Peppercorn Sauce
- £19 **8oz Beef Burger**
Brioche Bun, Cheddar, Paprika Mayonnaise, Lettuce, Tomato, Gherkins, Fries
- £18 **Moving Mountains Burger**
Meat Free Burger, Brioche Bun, Fries, Leaves, Salsa (V) (VE*)
- £20 **Duck**
Confit Duck Leg, Mashed Potato, Kale & Green Peppercorn Sauce
- £22 **Coconut**
Coconut and Ginger Broth, Rice Noodles, Greens
Chicken Breast // Crispy Tofu (V) (VE*)
- £32 **Turkey**
Turkey, Fondant Potato, Sprouts & Chestnuts, Roasted Carrots, Swede Puree, Pigs in Blankets, Cider Jus
- £19 **Berwick Salad**
Cajun Chicken // Smoked Salmon // Grilled Halloumi (V)



Sides

- £4.95 Truffle and Gran Levanto Fries (V)
 Beer Battered Onion Rings (VE)
 Sautéed Greens (V)
 Triple Cooked Chips (VE)
 Mashed Potato (V)

(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.



Table d'Hote Menu

Christmas 2025

Served 27th November – 23rd December

2 Courses £48.00 per person

3 Courses £60.00 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

Bream

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

Turkey

Turkey, Fondant Potato, Sprouts & Chestnuts, Roasted
Carrots, Swede Puree, Pigs in Blankets, Cider Jus

Squash

Roasted Autumn Squash, Gnocchi, Kale Pesto (VE)(N)



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

