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.



Sunday Lunch Menu

Christmas 2025

Served 27th November – 23rd December

2 Courses £45.00 per person 3 Courses £55.00 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

Turkey Roast

Turkey, Garlic and Thyme Roast Potatoes, Seasonal Vegetables, Yorkshire Pudding, Pigs in Blankets and Jus

Bream

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

Vegetarian Nut Roast

Nut roast, roast potatoes, Yorkshire pudding, seasonal vegetables (N) (V) (VE*)



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

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