

6 Course Tasting Menu

Winter 2026

Served 1st January – 23rd March

£68 Per Person

£49 Wine Flight Optional

Scallops

Pan Fried Scallops, Celeriac, Winter Truffle
Sauvignon Blanc, Kukupa, New Zealand

Pigeon

Pigeon Breast, Shallot, Roasted Salsify, Red Wine
Pinot Noir, Calusari, Romania

Trout

Trout Mosaic, Spinach Pasta, Braised Fennel, Brown
Butter Sauce
Chardonnay, Calmel & Joseph, France

Duck

Duck Breast, Leg Bonbon, Fondant Potato, Beetroot,
Chicory, Orange Jus
Wild & Wilder, The Opportunist, Shiraz, Australia

Apple

White Chocolate & Cinnamon Mousse, Apple Centre,
Maple Ice Cream
Château Laville, Sauternes, France

Paris Brest

Choux Pastry, Hazelnut Mousse, Vanilla Ice Cream (N)
(V)
Graham's 10-Year-Old Tawny Port, Portugal

(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.

