

A La Carte Menu

Winter 2026

Served 1st January – 23rd March

Starters

- £15 **Scallop**
Pan Fried Scallops, Celeriac, Winter Truffle
- £14 **Ham Hock**
Pressed Ham Hock, Berwick Piccalilli, Toasted Sourdough
- £14 **Pigeon**
Pigeon Breast, Shallot, Roasted Salsify, Red Wine
- £14 **Beetroot**
Beetroot Terrine, Candied Walnuts, Horseradish Ice Cream (N)
(VE)

Mains

- £32 **Trout**
Trout Mosaic, Spinach Pasta, Braised Fennel, Brown Butter
Sauce
- £33 **Duck**
Duck Breast, Leg Bonbon, Fondant Potato, Beetroot, Chicory,
Orange Jus
- £34 **Beef**
Beef Sirloin, Blue Cheese Gratin, King Oyster Mushroom,
Greens, Red Wine Jus
- £27 **Squash**
Roasted Butternut Squash, Gnocchi, Kale, Pesto (N) (VE)



Desserts

£13 **Apple**
White Chocolate & Cinnamon Mousse, Apple Centre, Maple Ice Cream

£13 **Chocolate**
Chocolate & Malt Tart, Chocolate Soil, Mascarpone Ice Cream (V)

£13 **Panna Cotta**
Coconut & Mango Panna Cotta, Pineapple, Passionfruit Sorbet (VE)

£13 **Paris Brest**
Choux Pastry, Hazelnut Mousse, Vanilla Ice Cream (N) (V)

£18 **Cheese Board – Selection of 5**
5 English Cheeses, Chutney, Quince Jelly, Fudges Biscuits, Grapes (V*)

£13 **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.

