

Seasonal Set Menu

Winter 2026

Served 1st January – 23rd March

2 Courses £48.00 per person

3 Courses £60.00 per person

Starters

Scallop

Pan Fried Scallops, Celeriac, Winter Truffle

Ham Hock

Pressed Ham Hock, Berwick Piccalilli, Toasted Sourdough

Beetroot

Beetroot Terrine, Candied Walnuts, Horseradish Ice Cream (N) (VE)

Mains

Trout

Trout Mosaic, Spinach Pasta, Braised Fennel, Brown Butter Sauce

Beef

Beef Sirloin, Leg Bonbon, Fondant Potato, Beetroot, Chicory, Orange Jus

Squash

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



Desserts

Apple

White Chocolate & Cinnamon Mousse, Apple Centre,
Maple Ice Cream

Chocolate

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

Panna Cotta

Coconut & Mango Panna Cotta, Pineapple,
Passionfruit Sotbet (VE)

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.

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