

# 6 Course Tasting Menu

Winter 2026

Served 1st January – 23rd March

£68 Per Person

£52 Wine Flight Optional

## Scallops

Pan Fried Scallops, Celeriac, Winter Truffle  
Chardonnay, Calmel & Joseph, France

## Pigeon

Pigeon Breast, Shallot, Roasted Salsify, Red Wine  
Côtes du Rhône, Maison Sinnæ, France

## Trout

Trout Mosaic, Spinach Pasta, Braised Fennel, Brown Butter  
Sauce  
Sauvignon Blanc, Kukupa, New Zealand

## Duck

Duck Breast, Leg Bonbon, Fondant Potato, Beetroot,  
Chicory, Orange Jus  
Gran Sasso, Montepulciano d'Abruzzo, Italy

## 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)  
Recioto della Valpolicella, Bertani, Italy

(N) Contains Nuts (V) Vegetarian (VE) Vegan

(\*) On Request

Due to the nature of our business, we cannot guarantee the absence of allergens in products. There is also a risk of allergenic cross-contamination. If you need detailed information, please ask our staff for the '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.

