

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 Sinnnae, 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.

