

6 Course Tasting Menu

Spring 2026

Served 23rd March – 21st June

£68 Per Person

£52 Wine Flight Optional

Salmon

Cider Cured Salmon, Apple & Cucumber Salad, Horseradish Cream

Calmel & Joseph, Chardonnay, France

Pork Belly

Crispy Pork Belly, Asparagus, Black Pudding Bonbon, Apple

Calusari Pinot Noir, Romania

Stone Bass

Pan Fried Stone Bass, Crushed Jersey Royals, Seaweed, Clams, Shellfish Bisque, Lemon

Sauvignon Blanc, Kukupa, New Zealand

Lamb

Lamb Rump, Fondant Potato, Pea and Mint, Buttered Greens, Red Wine Jus

Côtes du Rhône Maison Sinnae, France

Elderflower

Elderflower Creme Brulee, Raspberry Madeline, Gin and Tonic Sorbet

Château Laville, Sauternes, France

Pineapple

Pineapple Tart Tatin, Vanilla Caramel, Szechuan Ice Cream

Barbi, Vin Santo, 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.

