

Sunday Lunch Menu

Spring 2026

Served 23rd March – 21st June

2 Courses £45.00 per person

3 Courses £55.00 per person

Starters

Duck Terrine

Soy Braised Duck Leg Terrine, Radish Slaw, Brioche

Mackerel

Cajun Spiced Mackerel Fillet, Grapes, Pickled
Cucumber, Soured Cream

Arancini

Mushroom Arancini, Wild Garlic Puree, Sautéed
Wild Mushrooms (V)

Mains

Beef Roast

Poached and Roasted Sirloin of Beef, Garlic & Thyme
Roast Potatoes, Yorkshire
Pudding, Seasonal Vegetables, Jus
Served medium-rare

Stone Bass

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

Vegetarian Nut Roast

Nut roast, Garlic & Thyme Roast Potatoes, Yorkshire
Pudding, Seasonal Vegetables, Gravy (N) (V) (VE*)



Desserts

Elderflower

Elderflower Creme Brulee, Raspberry Madeline, Gin and Tonic Sorbet

Peanut

Peanut Butter Parfait, Caramelised Banana, Shortbread, Chocolate Ice Cream (N)

Pineapple

Pineapple Tart Tatin, Vanilla Caramel, Szechuan Ice Cream

Coffee and Chocolate Truffles (V) £8.45

(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.

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