

6 Course Tasting Menu

Summer 2026

Served 22nd June – 27th September

£68 Per Person

£52 Wine Flight Optional

Crab

Lime and Coriander Dressed White Crab Meat, Avocado, with a Chilli, Cucumber and Mooli Salsa

Calmel & Joseph, Chardonnay, France

Tomato

Heritage Tomato Salad, Basil, Ciabatta Croutons, Mozzarella Ice Cream (V/VE*)

Domaine de Castelnaud, 'Garenne' Rosé, France

Hake

Pan Fried Hake, Fondant Potato, Broad Beans, Braised Fennel, Dill Oil, White Wine Sauce

Duc de Morny, Picpoul de Pinet, France

Duck

Pan Roasted Duck Breast, Slow Cooked Leg Wrapped in Cabbage, Pomme Anna, Green Beans, Cherry, Red Wine Jus

Los Haroldos Estate, Malbec, Argentina

Strawberry

Strawberry Parfait, Lemon Shortbread, Meringue Sorbet (V)

Beaumes de Venise, Muscat, France

Cherry

Dark Chocolate and Cherry Tart, Macaron, Yogurt Sorbet (V) (N)

Bertani, Recioto della Valpolicella, 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.

