

# A La Carte Menu

Summer 2026

Served 22<sup>nd</sup> June – 27<sup>th</sup> September

## Starters

- £16 **Crab**  
Lime and Coriander Dressed White Crab Meat, Avocado, with a Chilli, Cucumber and Mooli Salsa
- £14 **Ham Hock**  
Crispy Ham Hock, Pea Puree, Quail Egg, Parma Ham Crisps
- £14 **Courgette**  
Courgette Risotto, Mascarpone, Gran Levanto Crisps (V)
- £14 **Tomato**  
Heritage Tomato Salad, Basil, Ciabatta Croutons, Mozzarella Ice Cream (V/VE\*)

## Mains

- £34 **Beef**  
Beef Sirloin, Crispy Feather Blade, Horseradish Mash, Carrots, Greens, Red Wine Jus
- £33 **Hake**  
Pan Fried Hake, Fondant Potato, Broad Beans, Braised Fennel, Dill Oil, White Wine Sauce
- £33 **Duck**  
Pan Roasted Duck Breast, Slow Cooked Leg Wrapped in Cabbage, Pomme Anna, Green Beans, Cherry, Red Wine Jus
- £27 **Gniocchi**  
Wild Mushrooms, Potato Gnocchi, Basil Pesto, Crispy Kale (VE) (N)



## Desserts

£13 **Raspberry**  
White Chocolate mousse with a raspberry centre, Raspberry, and elderflower sorbet

£13 **Honey**  
Honey Creme Brulee, Almond Biscotti, Apricot Sorbet (V) (N)

£13 **Cherry**  
Dark Chocolate and Cherry Tart, Macaron, Yogurt Sorbet (V) (N)

£13 **Strawberry**  
Strawberry Parfait, Lemon Shortbread, Meringue Sorbet (V)

£18 **Cheese Board – Selection of 5**  
5 Cheeses, Chutney, Quince Jelly, Fudges  
Biscuits, Grapes (V\*)

£13 **Cheese Board – Selection of 3**  
3 Cheeses, Chutney, Quince Jelly, Fudge's Biscuits, Grapes (V\*)

### Dessert wine – 100ml glass

£8 Muscat de Beaumes de Venise, France  
£10 Château Laville, Sauternes, France, 2019  
£12 Vin Santo Barbi, Italy  
£12 Recioto della Valpolicella, Bertani, Italy, 2012  
£24 Inniskillin, "Gold" Niagara Vidal Icewine, Canada

### Port – 75ml glass

£7 Quinta do Crasto LBV 2011  
£8 Grahams 10yo Tawny  
£10 Taylors 20yo Tawny

£8.45 **Coffee and Chocolate Truffles (V)**

(N) Contains Nuts (V) Vegetarian (VE) Vegan  
(\* ) On Request

Berwick Lodge is an inclusive environment, and as such every effort is made to accommodate allergies, intolerances and preferences. Before ordering, please refer to our separate '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.

