

# Sunday Lunch Menu

Summer 2026

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

*2 Courses £45.00 per person*

*3 Courses £55.00 per person*

## Starters

### Crab

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

### Ham Hock

Crispy Ham Hock, Pea Puree, Quail Egg, Parma Ham  
Crisps

### Tomato

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

## Mains

### Beef Roast

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

### Hake

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

### Vegetarian Nut Roast

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



## Desserts

### Raspberry

White Chocolate Mousse with a Raspberry Centre,  
Raspberry and Elderflower Sorbet

### Honey

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

### Strawberry

Strawberry parfait, lemon shortbread, meringue  
sorbet (V)

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.

Berwick Lodge, Berwick Drive, Bristol BS10 7TD

01179581590

| [info@berwicklodge.co.uk](mailto:info@berwicklodge.co.uk)

| [www.berwicklodge.co.uk](http://www.berwicklodge.co.uk)

