

# THE BERKELEY

---

CAFÉ

# ALL DAY MENU

## STARTERS

Yellowfin Tuna Tartare £28 (350 kcal)  
*Roasted sesame, avocado, corn, soya gel,  
trout roe, crispy potato*

Surrey Hills Rare Seared Beef Fillet £28 (556 kcal)  
*Truffle artichoke pesto, rocket, Parmesan*

Burratina £28 (589 kcal)  
*Baked heritage carrots, pickled walnut purée,  
red endive leaves and citrus salad (n, v)*

Baked Globe Artichoke £29 (375 kcal)  
*Cep purée, Pied de Mouton mushrooms,  
grated vegan Manchego (ve)*

Crispy Dorset Crab Cake £26 (148 kcal)  
*Daikon, chilli, sesame salad*

## SALAD & PASTA

Berkeley Chopped Salad £22 (227 kcal)  
*Cherry tomato, egg, avocado, carrot, gem, corn (v)*  
*Add chicken £12 Add prawns £14 Add grilled tuna £14*

Pumpkin and Ricotta Tortellini £22/£34 (539 kcal)  
*Onion purée, sage butter, shaved pecan (n, v)*

Rigatoncini Cacio E Pepe £22/£36 (360/556 kcal)  
*Pecorino (v)*  
*Add truffle £14*

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.  
Due to the presence of allergens in our kitchen, we unfortunately cannot guarantee any menu item will be completely free from a particular allergen.

For more information on allergens or dietary requirements, please speak to one of the team.

(v) Suitable for vegetarians, (ve) Suitable for vegans, (n) Contains nuts.

Adults need around 2000 kcal a day.

## MAINS

Roasted Baby Aubergine £34 (360kcal)  
*Smoked aubergine, coconut yoghurt, hazelnut dukkah,  
herbs, sesame (n, ve)*

Teriyaki Glazed Orkney Salmon £41 (406kcal)  
*Tenderstem broccoli, shimeji mushrooms, sticky rice*

Poached Scottish Lobster & Pea Risotto £54 (890 kcal)  
*Samphire, shellfish reduction  
Add 10g Oscietra caviar £30*

Guineafowl Schnitzel £42 (719kcal)  
*Parmesan crust, roasted vine tomato, red onion compote, baby leaf salad*

Grilled Grass-Fed Hereford Beef Ribeye £52 (650 kcal)  
*French fries, hollandaise or béarnaise sauce*

Shichimi Spit Roast Baby Chicken £42 (560kcal)  
*Sauce diable, winter leaf salad*

## SIDES

Truffle Mac & Cheese £14 (352 kcal)

Grilled Tenderstem Broccoli £11 (175 kcal)  
*Piquillo pepper salsa*

Fine French Beans £11 (78 kcal)  
*Chilli, oil*

Winter Leaf Salad £10 (171 kcal)  
*Grapefruit, mix seeds*

Truffle French Fries £14 (410 kcal)

*All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.  
Due to the presence of allergens in our kitchen, we unfortunately cannot guarantee any menu item will be completely free from a particular allergen.*

*For more information on allergens or dietary requirements, please speak to one of the team.*

*(v) Suitable for vegetarians, (ve) Suitable for vegans, (n) Contains nuts.*

*Adults need around 2000 kcal a day.*

# WINE

## SPARKLING (125ML)

Wild Idol, Non-Alcoholic sparkling NV £19/£90  
Gusbourne, Blanc de Blancs, Kent 2019 £25/£115  
Laurent-Perrier, 'Héritage' Brut NV £25/£115  
Laurent-Perrier, Cuvée Rosé Brut NV £30/£160  
Delamotte, Blanc de Blancs NV £30/£160  
Dom Pérignon Brut 2013 £70/£380

## WHITE (125ML)

Grüner V, Spitzer Graben, M. Muthenthaler, Wachau, Austria 2018 £20/£95  
Riesling GG 'Feils Fass 13', P. Lauer, Germany 2022 £22/£110  
Sauvignon B. 'Kapellenweingarten', Styria, Austria, 2020 £23/£115  
Pinot Bianco 'Vorberg' Cantina Terlano, Trentino, Italy, 2022 £28/£145  
Chardonnay 'Los Alamos', Chanin, St. Ynez USA 2021 £30/£160  
Chassagne Montrachet, F.Gagnard, Burgundy 2021 £35/£180  
Hermitage 'Chante Alouette', M. Chapoutier, Rhône 2018 £35/£180  
'Meursault Les Tessons' Domaine Pierre Morey, Burgundy 2020 £51/£300

*All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.*

*Due to the presence of allergens in our kitchen, we unfortunately cannot guarantee any menu item will be completely free from a particular allergen.*

*For more information on allergens or dietary requirements, please speak to one of the team.*

*(v) Suitable for vegetarians, (ve) Suitable for vegans, (n) Contains nuts.*

*Adults need around 2000 kcal a day.*

## ROSÉ (125ML)

Domaine de Terrebrune Rosé, Bandol, France, 2020 £20/£95

## RED (125ML)

Grenache, Momento, Swartland, South Africa 2021 £20/£95

Psi, Bodegas y Vinedos Alnardo, Ribera del Duero, Spain 2021 £23/£115

Cabernet Franc '19/20/21', E. Rosi, Trentino, Italy £25/£130

Guidalberto, Tenute San Guido, Tuscany, Italy 2020 £28/£145

Roc de Cambes, Côtes de Bourg, Bordeaux, France 2014 £30/£160

Chambolle-Musigny, Hudelot-Ballet, Burgundy, France 2018 £35/£180

Château Grand-Puy-Lacoste, Pauillac, Bordeaux, 2016 £43/£250

Barolo Riserva 'Cascina Disa', Elio Sandri, Piedmont, Italy 2016 £51/£300

Cabernet Sauvignon La Jota, Howell Mountain USA 2018 £60/£350

Charmes-Chambertin Grand Cru Domaine des Varoilles, Burgundy, 2017 £65/£380

## SWEET (100ML)

Vidal Icewine 'Gold', Inniskillin, Ontario, Canada 2021 £30/£95

Tokaji Szamorodni Szepsy, Hungary, 2017 £28/£130

Château d'Yquem, Sauternes, Bordeaux, France, 2011 £115/£800

*All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.*

*Due to the presence of allergens in our kitchen, we unfortunately cannot guarantee any menu item will be completely free from a particular allergen.*

*For more information on allergens or dietary requirements, please speak to one of the team.*

*(v) Suitable for vegetarians, (ve) Suitable for vegans, (n) Contains nuts.*

*Adults need around 2000 kcal a day.*