

# THE BERKELEY

---

CAFÉ

# ALL DAY MENU

## STARTERS

Yellowfin Tuna Tartare £28 (154 kcal)

*Avocado, cucumber, soya gel, trout roe, tempura seaweed*

Surrey Hills Rare Seared Beef Fillet £28 (556 kcal)

*Truffle artichoke pesto, rocket, Parmesan*

Pan-Seared Scallop £26 (279 kcal)

*Cocoa bean and pea ragout, fennel, shallot purée*

Baby Globe Artichoke £22 (160 kcal)

*Citrus tenderstem broccoli, peanut purée (n, ve)*

Crispy Dorset Crab Cake £26 (148 kcal)

*Daikon, chilli, sesame salad (v)*

## SIDES

Truffle Mac & Cheese £14 (352 kcal)

Grilled Tenderstem Broccoli £11 (175 kcal)

*Piquillo pepper salsa*

Fine French Beans £10 (78 kcal)

*Chilli, oil*

House Salad £10 (171 kcal)

*Radish, avocado*

French Fries £10 (410 kcal)

*With 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

Teriyaki Glazed Orkney Salmon £39 (406 kcal)  
*Tenderstem broccoli, shimeji mushrooms, sticky rice*

Berkeley Chopped Salad £20 (227 kcal)  
*Cherry tomato, egg, avocado, carrot, gem, corn (v)*  
Add chicken £10 Add prawns £12 Add grilled tuna £14

Riagatoncini Cacio E Pepe £21/£33 (269/518 kcal)  
*Pecorino (v)*  
Add truffle £14

Saffron Braised Cauliflower £28 (220 kcal)  
*Aubergine caponata, crispy basil (ve)*

Veal Schnitzel £50 (819 kcal)  
*Wild mushroom ragout, mix leaf salad*

Poached Scottish Lobster & Pea Risotto £49 (378 kcal)  
*Samphire, shellfish reduction*

Grilled Grass-Fed Hereford Beef Ribeye £52 (449 kcal)  
*French fries, hollandaise or béarnaise sauce*

# WINE

## SPARKLING (125ML)

Wild Idol, Non-Alcoholic sparkling NV £18/£90  
Gusbourne, Blanc de Blancs, Kent 2019 £23/£110  
Laurent-Perrier, 'Héritage' Brut NV £25/£115  
Laurent-Perrier, Cuvée Rosé Brut NV £28/£150  
Delamotte, Blanc de Blancs NV £30/£160  
Dom Pérignon Brut 2013 £70/ £380

## WHITE (125ML)

Gewurztraminer 'Kritt' Remy Gresser, Alsace, France 2021 £20/£95  
Riesling GG 'Feils Fass 13', P. Lauer, Germany 2022 £22/£110  
Sauvignon B. 'Kapellenweingarten', Styria, Austria, 2020 £23/£115  
Viognier 'Giovin Re', Tuscany, Italy 2022 £25/£130  
Chardonnay 'Los Alamos', Chanin, St. Ynez USA 2020 £28/£145  
Chassagne Montrachet, F.Gagnard, Burgundy 2020 £35/£180  
Hermitage 'Chante Alouette', M. Chapoutier, Rhône 2018 £35/£180  
Meursault 'Les Porusot', Domaine de Montille, 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 2020 £20/£95

Crozes-Hermitage Alain Graillot, Rhône, France 2021 £23/£115

Cabernet Franc '18/19/20', E. Rosi, Trentino, Italy £25/£130

Barbaresco 'Basarin', Piedmont, Italy 2016 £28/£145

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

Gevrey-Chambertin, F. Magnien, Burgundy, France 2020 £32/£165

Barolo 'Bussia', Aldo Conterno, Piedmont, Italy 2016 £51/£300

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

Château Rauzan-Ségla, Margaux, France, 2014 £43/£240

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

## SWEET (100ML)

Vidal Icewine 'Gold', Inniskillin, Ontario, Canada 2018 £30/ 95

Jurançon 'Cuvée Marie Kattalin', Domaine de Souch, France 2013 £28/130

Château d'Yquem, Sauternes, Bordeaux, France, 2007 £90/ 350

*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.*