

# THE BERKELEY

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CAFÉ

# ALL DAY MENU

## STARTERS

Yellowfin Tuna Tartare £28 (325kcal)  
*Avocado, watermelon radish, Ponzu dressing, pane Carasau*

Goat's Cheese & Basil Tortellini £22 (539kcal)  
*Courgette purée, wild garlic pesto, fried rocket (v)*

Grilled Baby Squid £23 (319kcal)  
*Red pepper purée, gremolata*

Baby Globe Artichoke £22 (160 kcal)  
*Citrus tender stem broccoli, peanut purée (ve)*

## MAINS

Teriyaki Glazed Orkney Salmon £39 (406 kcal)  
*Tender stem broccoli, Shimeji mushrooms, sticky rice*

Berkeley Chopped Salad £20 (227kcal)  
*Cherry tomato, egg, avocado, carrot, gem, corn (v)*  
*Add chicken £8 Add prawns £12*

Baby Chicken £39 (583kcal)  
*Caramelised onion purée, spice rub, mix leaf salad*

Pan fried cauliflower steak £26 (220kcal)  
*Coconut yoghurt, dates, pine nuts, harissa oil (ve)*

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 & CHAMPAGNE

## CHAMPAGNE (125ML)

Laurent-Perrier La Cuvée Brut NV £23 / 110  
Laurent-Perrier Cuvée Rosé Brut NV £28 / 140  
Dom Pérignon Brut 2013 £70 / 380

## WHITE (125ML)

Sauvignon 'Kapellenweingarten', Sattlerhof, Styria, Austria 2018 £22 / 110  
Albarino 'Pazo Barrantes', Rías Baixas, Spain 2019 £23 / 115  
Chardonnay 'Los Alamos', Chanin, California, USA 2020 £28 / 145  
Puligny Montrachet, Alain Chavy, Burgundy, France 2020 £35 / 180

## ROSÉ (125ML)

Château Roubine, Provence, France 2021 £16 / 75

## RED (125ML)

Rioja Reserva 'Viña Ardanza', La Rioja Alta S.A., Spain 2015 £20 / 95  
Barbaresco 'Campo Quadro', Punset, Piedmont, Italy 2013 £28 / 145  
Roc Des Cambes, Côtes de Bourg, Bordeaux, France 2014 £30 / 160  
Gevrey-Chambertin, F. Magnien, Burgundy, France 2019 £32 / 165

## SWEET (100ML)

Vidal Icewine 'Gold', Inniskillin, Ontario, Canada 2018 £25 / 85  
Sämling TBA, Hans Tschida, Neusiedlersee, Austria 2004 £33 / 105  
Château d'Yquem, Sauternes, Bordeaux, France, 2007 £90 / 350

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