

# THE Berkeley BRASSERIE

## STARTERS & SALADS

Chef's home-made soup of the day	£4.95	Beetroot and goats' cheese salad, candied walnuts and aged balsamic (v)	£6.50
Soused and scorched mackerel with grapefruit and orange (gf)	£6.00	Roast chicken salad with chilli, lime and mango salsa (gf)	£7.50 / £10 main
Mezze board – broad bean and mint hummus, olives, home dried tomatoes, cured meats, fresh Hobbs House bread and kimchi	£10.00	Ploughman's salad: Double Gloucester cheese with honey roast ham, Branston pickle, salad, apple and fresh Hobbs House bread	£10.00
Parma ham and Wye Valley asparagus "soldiers" with boiled duck egg (gf)	£6.50	Pan-fried Brixham scallops with pea purée, crispy pork belly and malt extract	£8.00

## MAIN EVENT

Roast rump of English lamb on dauphinoise potato with a spring vegetable and saffron sauce (gf)	£17.00	Beef burger with Double Gloucester cheese, bacon, triple cooked chips and kimchi	£12.00
Pan-fried fillet of hake with crab mash potato, buttered samphire and salsa verde (gf)	£15.50	Beer battered fish with mushy peas triple cooked chips and tartare sauce	£12.00
Slow cooked duck leg, fondant potato and char-grilled Wye Valley asparagus (gf)	£14.00	Roast chicken breast with wild and black garlic, forest mushrooms and angel hair rosti potato (gf)	£12.00
8oz sirloin steak with home dried tomatoes, rocket salad and triple cooked chips (gf)	£17.50	Spring vegetable coulibiac with charred leek purée (v)	£11.00

## SIDES

Spring green vegetables (gf)	£3.25	Buttered new potatoes (gf)	£2.95
Rocket & parmesan salad (gf)	£2.95	Mixed Misto olives (gf)	£3.25
Beer battered onion rings	£2.95	Bread and oils	£3.25
Triple cooked chips (gf)	£2.95	Green peppercorn sauce (gf)	£2.95
Tomato & buffalo mozzarella salad, basil pesto (gf)	£3.95		

Food Allergies and Intolerances - Should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink, v - vegetarian, gf - gluten free

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## PUDDINGS

Iced strawberry soufflé with a soft strawberry yolk, homemade shortbread	£6.00	Poached peach with nutty caramel sauce and raspberry ice cream (gf)	£6.00
Orange crème caramel with cherry meringue (gf)	£6.00	A selection of local cheeses with chutney, crackers and grapes	3 for £6.50 5 for £8.50
Shattered chocolate tart with pistachio, beetroot granita	£6.00		

## FOR THE LITTLE ONES

The price of £7.95 includes a main course, puddings and a Fruit Shoot.

Fish fingers, chips and peas	Roast chicken, mash potato and vegetables (gf)
Sausage, mash and gravy	Vegetarian sausages, mash and gravy (v)
2 scoops of vanilla ice cream (gf)	Fresh fruit salad (gf)

## COFFEE

Cup of white or black coffee	£2.20
Small pot of coffee	£3.00
Large pot of coffee	£3.95
Espresso	£2.20
Cappuccino	£2.45
Latte	£2.45
Mocha	£2.45
Floater coffee	£2.70

## TEA

Choose from traditional English, Earl Grey or from a selection of fruit teas	£2.45
Pot of tea for two	£3.45

## HOT CHOCOLATE

Hot chocolate	£2.45
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## LIQUEUR COFFEE

French, with brandy	£5.50
Irish, with whiskey	£5.50
Italian, with amaretto	£5.50
Calypso, with Tia Maria	£5.50
Baileys	£5.50

## AFTER DINNER DRINKS

Cointreau	£3.50
Haig Club single grain whisky	£3.40
Tia Maria	£3.50
Amaretto	£3.50
Glenmorangie aged 10 years	£4.30
Balvenie aged 12 years	£4.35
Cockburns fine ruby port	£3.05
Drambuie	£3.05
Courvoisier	£3.40
Baileys	£3.50

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