



THE BERKELEY

CAFÉ

LUNCH AND DAILY FAVOURITES

STARTERS

Watercress & potato soup (v) 341 kcal <i>Toasted brioche, crispy quail egg, crème fraîche</i>	20
Grilled Wye Valley asparagus (n, ve) 372 kcal <i>Almond ricotta, pickled shallot, radish, pea & mint salad</i>	31
Puglian burrata (v) 396 kcal <i>Heritage tomato, courgette & basil purée, pickled baby onion, balsamic glaze, fennel top</i>	29
Yellowfin tuna tartare (n) 350 kcal <i>Avocado purée, soya gel, pickled cucumber, hazelnut, tapioca crisp</i>	28
Surrey Hills beef carpaccio 489 kcal <i>Seared beef fillet, artichoke truffle pesto, sweet mustard dressing, roasted purple cauliflower, potato crisp</i>	30
Grilled octopus à la puttanesca 641 kcal <i>Baby potato, Taggiasca olive, basil</i>	34

SANDWICHES, PIZZA, PASTA

Lobster pizza 787 kcal <i>Artichoke & truffle pesto, rocket, parmesan shavings</i>	49
Rigatoncini cacio e pepe (v) 360/556 kcal <i>Add truffle +14</i>	22/36
Sautéed tiger prawn conchiglie 354/706 kcal <i>Shellfish sauce, cherry tomato, fresh basil, Amalfi lemon</i>	24/39
The Berkeley club 614 kcal <i>Toasted brioche, avocado, Norfolk chicken, bacon, egg, tomato, lettuce, sun-dried tomato mayonnaise</i>	36
Wagyu beef & truffle burger 1100 kcal <i>Pickled red onion, grain mustard mayonnaise, gherkin, Gruyère cheese</i>	42

SALADS

Add chicken +12, add prawns +14

Classic Caesar salad 423 kcal 32

Cos lettuce, anchovies, bacon, parmesan, croutons

Berkeley chopped salad (v) 364 kcal 32

Cherry tomato, egg, avocado, carrot, gem lettuce, corn

Seasonal salad - your way 20

Base: baby gem lettuce or mixed organic leaves

Choice of topping: cherry tomatoes, cucumber, sweetcorn, radish, crispy shallots, sourdough croutons, toasted pumpkin seeds or pine nuts

Choice of dressing: French, agave & mustard, blue cheese, Italian, sour cream & chive or tahini

Additional: Cantabrian anchovies +8, boiled egg +8, blue cheese +8, goat's cheese +8, avocado +8, grilled chicken breast +12, tiger prawns +14, chopped tuna +13

MAINS

Spiced baked cauliflower (n, v) 436 kcal 34

Grilled artichoke, smoked pepper purée, pine nuts & basil

Cornish wild sea bass a la provençale 489 kcal 56

Confit cherry tomato, courgette, roasted pepper, Taggiasca olives, basil

Teriyaki glazed Orkney salmon 406 kcal 45

Tenderstem broccoli, shimeji mushroom, sticky rice

Norfolk chicken schnitzel 1028 kcal 42

Salsa verde, radish, gem & celery salad, parmesan snow

Grilled spatchcock baby chicken 1038 kcal 48

Roasted garlic emulsion, spring greens, Roscoff onion, lemon honey glaze

Grilled grass-fed Hereford beef ribeye from 650 kcal 58

French fries, hollandaise, béarnaise or peppercorn sauce

SIDES

Crushed sweet potato 335 kcal <i>Toasted pumpkin seeds</i>	14
Fine French beans with chilli (v) 78 kcal	12
Grilled tenderstem broccoli (ve) <i>Piquillo pepper salsa</i>	12
Steamed organic quinoa with lemon oil (ve) 668 kcal	12
Heirloom tomato salad (ve) 263 kcal <i>Fennel, samphire, orange & basil dressing</i>	15
Sweet potato fries (ve) 340 kcal	12
Truffle French fries (v) 490 kcal	16

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.
Adults need around 2000 kcal a day.

SURRENNE

Designed in partnership with leading Nutritionist and Functional Medicine Practitioner Rose Ferguson, this menu celebrates the power of whole, vibrant ingredients to optimise your health without compromise. Every dish has been crafted to nourish your body, while delighting your palate.

BY ROSE FERGUSON

Mineral broth with rice noodles, tofu and spinach (ve) (241kcal) £19
Rich in trace minerals and umami flavours

Quinoa, broccoli, edamame, avocado, £19
baby spinach and tahini dressing (575kcal) (ve)
High in magnesium, amino acids and fibre

Add: Chicken £12 (240kcal), Grilled Prawns £14 (158kcal), Tempeh £12 (220kcal)

CEDRIC GROLÉT DESSERTS

SAVOURY PASTRIES

Cheese Croissant (v) 701 kcal	15
Cheese Croissant with Fried Egg (v) 747 kcal	19
Croque Monsieur 879 kcal	28

FLOWERS & FRUITS

Mango Pavlova 246 kcal	23
Flat Peach 177 kcal	23
Blueberry Charlotte (n) 370 kcal	23
Like a 'Vanilla & Raspberry' Ice-Cream (n) 302 kcal	23
Strawberry (ve) 106 kcal	23

SEASONAL TO SHARE BETWEEN 2-3 PEOPLE

Strawberry & Vanilla Marble Cake (v, n) 743 kcal	40
Lemon & Vanilla Marble Cake (v, n) 882 kcal	40
Strawberry Tart (n) 772 kcal	50
Peach Tart (n) 723 kcal	50
Seasonal Fruit Tart (n) From 545 kcal	50
Mango Pavlova 792 kcal	50
Blueberry Charlotte (n) 885 kcal	50
Vanilla Flower (n) 1773 kcal	50

COOKIES 150g

Chocolate Vanilla Cookie (v) 657 kcal	20
Raspberry Pistachio Cookie (v, n) 933 kcal	20

TEA PAIRING

We have curated a selection of Single Garden Teas origin by Jing to be paired with each Signature Dessert.

Rooibos Tea with Mango Pavlova

Caffeine Free, Herbal Infusion

Phoenix Honey Orchid Tea with Flat Peach

Oolong tea, Shuangji Garden, China

Earl Grey Tea with Blueberry Charlotte

Black Tea, Assam, India

Yunnan Breakfast Tea with Like a 'Vanilla & Raspberry' Ice-Cream

Black tea, Yongde Garden, China

Jasmine Silver Needle Tea with Strawberry

White tea, Kuzhu Garden, China

WINE

SPARKLING

Wild Idol, Non-alcoholic Sparkling NV	19/90
Billecart-Salmon 'Le Réserve' NV	26/130
Billecart-Salmon 'Le Rosé' NV	35/180
Billecart-Salmon 'Le Blanc de Blancs' NV	38/200
Dom Pérignon Brut 2017	70/380

WHITE (125ml)

Chablis 'Vieilles vignes', Domaine Testut, Burgundy, France, 2022	17/80
Pouilly-Fumé 'Terres Blanches, Bouchot, Loire, France, 2024	26/135
Chassagne Montrachet, Michel Niellon , Burgundy, France 2022	35/180

ROSÉ (125ml)

Domaine de Terrebrune Rosé, Bandol, France, 2025	20/95
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RED (125ml)

Shiraz/Cabernet Penfolds, South Australia, 2020	15/65
Brunello di Montalcino Argiano, Tuscany, Italy 2019	28/150
Gevrey-Chambertin, F. Magnien, Burgundy, France 2022	36/185

SWEET (100ml)

Vidal Icewine 'Gold', Inniskillin, Ontario, Canada 2023	30/95
Vin Santo del Chianti Rufina, Selvapiana, Tuscany, Italy, 2017	25/120
Château d'Yquem, Sauternes, Bordeaux, France, 2011	115/800

SEASONAL DRINKS

Fresh pressed juice (ve) 118/101/150 kcal	12
<i>Valencia orange, pink grapefruit, or English carrot</i>	
Cold Brew Mocha 166 kcal	13
Moroccan Mint Soda 100 kcal	13
Raspberry & Osmanthus Spritz 46 kcal	15

SOFT DRINKS (330ml)

Coca-Cola 139 kcal	7
Diet Coca-Cola 1 kcal	7
Zero Coca-Cola 1 kcal	7

FEVER-TREE MIXERS (200ml)

Lemonade 80 kcal	6.5
Ginger Ale 68 kcal	6.5

MINERAL WATER

Acqua Panna Still 250ml / 750ml	7/10
San Pellegrino Sparkling 250ml / 750ml	7/10

COFFEE

Responsibly sourced, speciality coffee by Extract Coffee Roasters - Brazil & Kenya

Espresso 3/5 kcal	7/8
Macchiato 10/12 kcal	7/8
Cortado 60 kcal	8
Flat White 70 kcal	9
Americano 5 kcal	9
Seasonal Filter Coffee 5 kcal	9
Cold Brew 5 kcal	10
Latte 140 kcal	10
Cappuccino 142 kcal	10
Lavender Latte 147 kcal	11
Café Bombon 236 kcal	11
Mocha 215 kcal	12

HOT DRINKS

Matcha Latte 145 kcal	12
Hot Chocolate 210 kcal	12
Chai Latte 203 kcal	12

TEAS

Single Garden origin by Jing

BLACK

Assam Breakfast	8	Chai Tea	10
Earl Grey	8	Darjeeling 2nd Flush	11
Decaf Ceylon	8		

GREEN

OOLONG

Jadesword Green	9	Wuyi Oolong	12
Dragonwell	11	Phoenix Honey Orchid	12
Matcha Tea	11	Iron Buddha	12

WHITE

Jasmine Silver Needle	10
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HERBAL & INFUSION

Peppermint Leaves	8	Fresh Mint	8
Whole Chamomile Flowers	8	Roiboos	8
Lemongrass & Ginger	8	Blackcurrant & Hibiscus	8

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