



THE BERKELEY

CAFÉ

LUNCH AND DAILY FAVOURITES

STARTERS

Jerusalem artichoke soup (v) 144 kcal <i>Grilled pear, blue cheese croutons</i>	22
Puglian burratina (n, v) 326 kcal <i>Delica pumpkin, purple endive, balsamic pearls, sweet-and-sour baby onion</i>	29
Yellowfin tuna tartare (n) 268 kcal <i>Avocado purée, soya gel, pickled cucumber, wasabi tobiko, tapioca crisp</i>	28

CAFÉ SPECIALS

The Berkeley Club 614 kcal <i>Toasted brioche, avocado, Norfolk chicken, bacon, egg, tomato, lettuce, sun-dried tomato mayonnaise, crisps</i>	36
The Berkeley lobster 'sub' 487 kcal <i>Poached lobster, brioche roll, celery, scallions, paprika mayonnaise</i>	45
Tunworth & turkey ham toastie 571 kcal <i>Hampshire washed-rind cheese, turkey ham, sourdough, tomato and raisin chutney</i>	32
Café Stracciatella focaccia (v) 670 kcal <i>Stracciatella, basil pesto, rocket, rosemary focaccia bun</i>	28
Wagyu beef & truffle burger 1100 kcal <i>Pickled red onion, grain mustard mayonnaise, gherkin, Gruyère cheese, French fries</i>	42
Rigatoncini cacio e pepe (v) 360/556 kcal <i>Black pepper, Parmesan, Pecorino</i> <i>Add truffle +14</i>	22/36
Sautéed tiger prawn conchiglie 354/706 kcal <i>Shell-shaped pasta, shellfish sauce, cherry tomato, fresh basil, Amalfi lemon, crispy crumbs</i>	24/39
Delica squash & sage risotto (v) 434 kcal <i>Sautéed wild forest mushrooms, crispy kale</i>	34

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, French dressing

Add tuna tartare +14, add crispy tofu +10

Poké bowl 757/366 kcal 36
Sticky rice, avocado, edamame beans, Chinese cabbage, radish, carrots, pickled shimeji, wasabi-sesame-soy and yuzu citrus dressing

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

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

Quinoa, broccoli, edamame, avocado, £34
baby spinach and tahini dressing (575kcal) (ve)
High in magnesium, amino acids and fibre

*Add one topping: Grilled chicken (240kcal), Grilled Prawns (158kcal),
Scottish Salmon (280kcal) or Tempeh (220kcal)*

CÉDRIC 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

Pear (v) 118 kcal	23
Gold hazelnut (n) 270 kcal	23
Chocolate vanilla flower (n) 420 kcal	23
Red apple (ve) 319 kcal	23
Lemon (ve) 83 kcal	23

SEASONAL TO SHARE BETWEEN 2-3 PEOPLE

Sculpted trompe l'oeil tart (n) from 761 kcal	50
Seasonal fruit tart (n) from 323 kcal	50
Pistachio tart (n) 730 kcal	50
Fig entremet (n) 1016 kcal	50
Peanut Paris-Brest (n) 1359 kcal	50
Chocolate vanilla flower (n) 1260 kcal	50
Vanilla flower (n) 1773 kcal	50
Saint-Honoré (n) 998 kcal	50

COOKIES 150g

Chocolate vanilla cookie (v) 657 kcal	20
Hazelnut cookie (v, n) 879 kcal	20
Pecan cookie (v, n) 920 kcal	20

POPCORN AVAILABLE THURSDAY TO SUNDAY

3 person 1298 kcal	30
6 person 2443 kcal	55

We have curated a selection of single garden teas from Jing to be paired with each Signature Dessert

Pear - Chamomile, herbal infusion

This calming tisane brings notes of honey and apple blossom mirroring the soft sweetness of the pear

Gold hazelnut - Traditional Iron Buddha, Zhenming Garden, China

This traditional rolled oolong tea has flavour notes of autumnal baked fruits and roasted nuts, the perfect companion for the hazelnut

Chocolate vanilla flower – Yunnan Breakfast, Yongde Garden, China

This black tea seamlessly combines what we expect from a black tea with distinctive notes of ripe berries and sweet spice, whilst resetting the palate

Red apple – Chai, Assam, India (blend)

This robust assam tea is blended with aromatic spices of cinnamon, ginger and cardamon creating a warming autumnal backdrop for this dessert

Lemon – Ali Shan, Chenjia Garden, Taiwan

This high mountain oolong tea with its iconically creamy flavour balances the sharp, zesty tang of the lemon

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
--	-------

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

JUICES

Fresh pressed juice (ve) 118/101/150 kcal	12
<i>Valencia orange, pink grapefruit, or English carrot</i>	
Green Goddess juice (ve) 181 kcal	14
<i>Kale, parsley, cucumber, celery & green apple</i>	
The Berkeley Boost juice (ve) 296 kcal	14
<i>Carrot, orange, fresh turmeric, apple & ginger</i>	

SEASONAL DRINKS

Earl grey soda 61 kcal	12
Brown sugar Hojicha latte 119 kcal	12
Cinnamon crème <i>hot or iced</i> 179 kcal	13

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

House Blend : Brazil & Honduras

Barista's Choice : Seasonal, Single Origin + 1

Homemade Syrups : lavender | caramel | vanilla + 1

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 bombón 236 kcal	11
Mocha 215 kcal	12

OTHER SPECIALITIES

Matcha latte 145 kcal	12
Hot chocolate 210 kcal	12
Chai latte 203 kcal	12

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.

TEAS

Single garden origin from Jing

BLACK

Assam breakfast	8	Chai	10
Earl grey	8	Darjeeling 2 nd flush	11
Decaf ceylon	8		

GREEN

Jadesword green	9
Dragonwell	11
Matcha <i>usucha</i>	11

OOLONG

Wuyi oolong	12
Phoenix honey orchid	12
Iron buddha	12

WHITE

Jasmine silver needle	10
-----------------------	----

HERBAL & INFUSION

Peppermint leaves	8	Fresh mint	8
Whole chamomile flowers	8	Roiboos	8
Lemongrass & ginger	8	Blackcurrant & hibiscus	8

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.