THE BERKELEY

CAFÉ

GOÛTEA MENU

FESTIVE GOÛTEA

with a glass of Champagne Billecart-Salmon ‘La Réserve’ 115

(non-alcoholic option available)

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.

SAVOURIES

(Vegetarian options available upon request)

Chestnut cappuccino (v, ve)
Creamy chestnut velouté made with vegetable stock and finished with coconut foam

Norfolk turkey
Roast Norfolk turkey breast, chestnut & sage stuffing, baby gem lettuce, served on onion bread

Salmon
Smoked salmon, pickled cucumber, horseradish cream, rocket leaves, served on rye bread

Reverend Brie (v)
Reverend Brie, watercress, cranberry compote, served on malted bread

Eggs (v)
Cacklebean Egg and truffle mayonnaise, mustard cress, served on tin brioche

HOMEMADE SCONE

Delicate golden crust and soft buttery crumb scones (v)
Served with Cornish Clotted Cream and homemade seasonal compote

SWEETS BY CEDRIC GROLET

Gingerbread man (n)
Croustillant 4-spices sablé Breton, cinnamon Japanese biscuit, 4-spices caramel, cinnamon cremeux, cinnamon ganache

Lemon (ve)
Lemon gel, candied lemon, lemon caviar, mint, lemon segment, lemon acid, vegan lemon ganache

Hazelnut flower (n)
Almond sweet dough, hazelnut fleur de sel croustillant, hazelnut dacquoise, hazelnut milk jam, hazelnut mousse

Pistachio (n)
Pistachio croustillant, caramel, pistachio dacquoise, pistachio cremeux, pistachio mousse

Red apple (n)
Runny heart vanilla apple, vanilla biscuit, crunchy praline, vanilla sablé Breton, vanilla mousse

Vanilla flower (n)
Sweet dough, vanilla croustillant, milk jam, almond dacquoise, vanilla ganache

Peanut cookie (n)
Milk chocolate cookie dough, caramel, peanut praline, caramelised peanut

Chocolate vanilla cookie (v)
Chocolate and vanilla cookie dough

(v) vegetarian, (ve) vegan, (n) contains nuts

COFFEE

Responsibly sourced, speciality coffee by Extract Coffee Roasters

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House Blend : Papua New Guinea
Homemade Syrups : lavender | caramel | vanilla

Espresso 3/5 kcal

Macchiato 10/12 kcal

Cortado 60 kcal

Flat white 70 kcal

Americano 5 kcal

Seasonal filter coffee 5 kcal

Cold brew 5 kcal

Latte 140 kcal

Cappuccino 142 kcal

Café bombón 236 kcal

Mocha 215 kcal

Hot chocolate 210 kcal

Chai latte 203 kcal

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TEAS

Single garden origin from Jing

BLACK

Assam breakfast, *Assam, India*
MALT | RICH | DRIED FRUIT
Expertly blended from selected gardens in Assam, India. This deep ruby-red infusion is full-bodied with the rich maltiness one would come to expect from a great breakfast tea.

Earl Grey, *Assam, India*
REFRESHING | FRAGRANT | BOLD
Bold assam tea meets bright, fragrant citrus of Calabria's sun-kissed bergamot groves. This dark copper infusion is perfect with or without milk.

Decaf ceylon, *Ruhuna, Sri Lanka*
ROUNDED | MALT | SMOOTH
A combination of teas from the low-growing gardens of Ruhuna and the highlands of Dimbula. The result is a smooth breakfast infusion – without the caffeine.

Chai, *Assam, India (blend)*
AROMATIC | WARMING | INDULGENT
This robust assam tea is blended with cinnamon, ginger and cardamon. Drink black or with steamed milk with a little sprinkle of cinnamon.

Darjeeling 2nd flush, *Singbulli, Nurbong & Avongrove gardens, India*
LIGHT | CONFORTING | FRAGRANT
Picked during the summer months, this 2nd flush tea encapsulates the warm honeyed essence of the Himalayan altitude. Hints of muscatel grapes typical of this style of Darjeeling,

WHITE

Jasmine silver needle, *Kuzhu Garden, China*
BERRY | VANILLA | FLORAL
For five nights the most tender spring-picked tea buds lay beneath jasmine flowers taking on notes of soft, sweet vanilla and fragrant jasmine perfume.

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GREEN

Jadesword green, *Jingshan Garden, China*
REFRESHING | SAPPY | GRASSY
A great introduction to green tea; Spring picked for supreme freshness. The golden, yellow liquor has pleasant, sappy top notes and a sweetness to balance its umami notes.

Dragonwell, *Yong'an, Garden, China*
CHESTNUT | SMOOTH | VEGETAL
Named after an ancient dragon said to guard a sacred well near Hangzhou, the traditional pan-firing of the leaves create a distinct sword-like appearance and roasted chestnut notes.

Matcha *usucha*
VIBRANT | UNAMI | DEEP
Single-origin and cultivar matcha delicately whisked to a light, silky finish in the traditional Japanese method usucha, meaning 'thin tea'. Smooth with a rounded umami character.

OOLONG

Wuyi oolong, *Jiangshi Garden, China*
STONE FRUIT | COMPLEX | CACAO
Distinct for its mineral-rich terroir, the Wuyi mountains are where some of the world's oldest tea bushes thrive. This oolong is rich and buttery, with subtle floral notes.

Phoenix honey orchid, *Shuangji Garden, China*
PEACH | FLORAL | ROASTED
Crafted on the remote Shuang Ji Niang mountain in China this oolong tea delivers both honey and orchid character. With an aroma of stone fruits with a touch of roasted richness.

Traditional Iron buddha, *Zhenming Garden, China*
ROASTED | BAKED FRUIT | BRAZIL NUT
This traditional style of rolled oolong comes from the region of Fujian. It's perfectly balanced fresh flavour with deep, baked fruit notes is testament to the craftmanship of this region.

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HERBAL & INFUSION

Peppermint leaves

INTENSE | COOLING | MENTHOL

Whole-dried peppermint leaves create a smooth, refreshing infusion. Naturally rich in essential oils, this soothing blend is traditionally enjoyed to support digestion and relaxation.

Fresh mint

COOL | CALMING | HERBAECEOUS

A delicate infusion of fresh mint leaves, releasing an invigorating aroma and a refreshing flavour, with a subtly sweet finish.

Whole chamomile flower

MELLOW | DELICATE | SOOTHING

Slowly dried for optimum flavour and aroma, our chamomile is fragrant with apple notes and a bright summer yellow liquor.

Lemongrass & ginger

INVIGORATING | WARM | BRIGHT

Whole lengths of Thai lemongrass and slow-dried earthy ginger come together to create this aromatic infusion with a bright citrus edge.

Roiboos

HONEYED | VANILLA | RICH

This Organic Rooibos has notes of vanilla and honey, with a hint of Seville orange bitterness. A great alternative to breakfast tea, this deep infusion is delicious with or without milk.

Blackcurrant & hibiscus

TART | VIBRANT | JUICY

Juicy blackcurrants and dried roselle hibiscus create a bright and refreshing tisane perfectly balanced with a natural, floral sweetness. This infusion also works wonderfully iced.

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CHAMPAGNE BY THE GLASS

Billecart-Salmon ‘La Réserve’	26
Billecart-Salmon ‘Le Rosé’	35
Billecart-Salmon ‘Le Blanc de Blancs’	38
Dom Pérignon 2017	70

BARISTA SIGNATURE

Lavender latte 147 kcal 11

Matcha latte 145 kcal 12

Iced caramel latte 175 kcal 13
Homemade caramel blended with espresso and topped with a sea salt cold foam

Hazelnut hot chocolate (n) 269 kcal 14
Hot chocolate blended with homemade hazelnut paste and finished with vanilla whipped cream

Pistachio matcha latte (n) 134 kcal 14
Homemade pistachio gianduja blended with matcha

JUICES

Fresh pressed juice (ve) 118/101/150 kcal 12
Valencia orange, pink grapefruit, or English carrot

Green Goddess (ve) 181 kcal 14
Kale, parsley, cucumber, celery & green apple

The Berkeley Boost (ve) 296 kcal 14
Carrot, orange, fresh turmeric, apple & ginger

MINERAL WATER

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

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