

# MARCUS WAREING

AT THE BERKELEY

The Berkeley, Knightsbridge, London SW1X 7RL  
Telephone 020 7235 1200 Fax 020 7201 1660 Email [marcuswareing@the-berkeley.co.uk](mailto:marcuswareing@the-berkeley.co.uk)

## A LA CARTE – STARTER

### **Oscietra caviar**

*tea smoked mackerel and duck egg tart  
(£25.00 supplement)*

### **Tuna**

*ballottine, spiced baby pineapple,  
marinated mooli, cardamom and mint*

### **Scottish lobster**

*poached, braised trotters, vanilla butter  
and roasted salsify*

### **Scallops and cod**

*confit, cauliflower, macadamia nuts  
Fourme d'Ambert and white chocolate*

### **Breast of quail**

*roasted and marinated, spring cabbage,  
Pommery mustard and baked potato*

### **Vitello tonnato**

*finely sliced poached veal, air dried tuna,  
smoked anchovies, capers, white onion and nutmeg mousse*

### **Foie gras**

*pan fried, Bing cherries with Lapsang tea and hazelnuts*

### **Veal sweetbread**

*pan fried, peas, roasted ceps and sauternes jus*

*As our produce is purchased freshly each day,  
please be understanding if certain dishes are not available.*

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## A LA CARTE – MAIN

### **Wild seabass**

*slowly poached, Rosevale potatoes,  
soused baby vegetables, sea urchin and vermouth*

### **Scottish halibut**

*braised, charred English asparagus, coddled quail's eggs,  
wild herb salad and creamed Oscietra caviar*

### **Dorset turbot**

*pan fried, frog's legs with lemon confit,  
caper and golden raisin purée, jus rôti*

### **Aberdeen Angus beef fillet**

*Roasted and glazed, pomme Anna, Italian artichokes  
(£10.00 supplement)*

### **Rhug farm Welsh suckling pig**

*Cooked for twenty four hours, braised chicory,  
pommes mousseline*

### **Anjou pigeon**

*poached and glazed, Scottish girolles, white asparagus  
cobnuts and amaretti*

### **Cornish lamb**

*roasted, braised shoulder, caramelised shallot and fennel,  
confit tomato, saffron and lavender*

### **Cumbrian rose veal**

*roasted loin, fricassée of Dorset snails, watercress,  
wild garlic and Alsace bacon*

**£75.00**

*A discretionary 12.5% gratuity will be added to your bill.*

Please note our dress code is smart. Jackets and shirts for gentlemen are preferred.  
We prefer our guests not to wear jeans, T-shirts or sportswear.

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## DESSERTS

### **Cheeses**

*French cheese from the trolley (£10.00 supplement)*

### **Moelleux**

*Warm chocolate, banana caramel jelly,  
banana ice cream*

### **Lime**

*Iced mousse, sweet and sour pineapple,  
soft baked meringue, liquorice*

### **Peanut parfait**

*Valrhona chocolate mousse, salt caramel jelly,  
raspberry crème*

### **Almond pannacotta**

*Liquorice ice cream, caramelised orange,  
pain d'épices*

### **Raspberry and milk chocolate**

*Gâteau, basil, Eton mess*

### **Lemon crème**

*Brioche crisps, salted caramel popcorn,  
milk ice cream*

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### **Bon Bon Trolley**

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### **Tea, coffee, infusions**

*£5.00*

*Please allow 20 minutes for dessert*