The Brasserie at 11 Berkeley

Dishes are served as they are ready and are designed for the table to share.

Grilled Focaccia 8
Extra virgin olive oil, aged balsamic

Focaccia con Tomate 10
Tomato, extra virgin olive oil

Imperial Caviar (30g) 70
GEM Imperial caviar, crème fraiche, blinis

Caviar Pizza 95
GEM Imperial caviar (30g), smoked salmon, crème fraiche

OYSTERS & MARTINIS

Maldon Oyster 1
Freshly shucked Maldon oyster, lemon, shallot mignonette

Imperial Caviar Oyster 9
Maldon oyster, GEM Imperial caviar

Oyster Rockefeller 6
Vin blanc, spinach, bread crumbs

Oyster Adriatic Gin Martini 12
Inspired by the Adriatic coastline. Crisp, elegant and perfectly paired with fresh oysters.

Beluga Vodka Martini 12
Exceptionally smooth and refined, perfectly paired with caviar and oysters.

Beluga Gold Line Martini 48
Rested for 90 days for exceptional smoothness. A luxurious pairing with fine caviar and oysters.

FROM THE SEA

Mediterranean Fish Soup 13
Saffron, fennel, rouille

Scallops au Gratin (2) 24
Hand-dived Devon scallop, shallots, butter, herbs, panko breadcrumbs

Chargrilled Jumbo Prawn 29
Herb butter, black garlic paste, lemon oil

Chargrilled Seabass 24
Mediterranean sustainably caught seabass, courgettes, herb oil

Yellowfin Tuna Steak 38
Atlantic yellowfin, heritage beetroot, white wine & passion fruit sauce

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FROM THE LAND

Ibérico Jamón (100g) 35

Ibérico Jamón Croquettes 18

San Marzano Tomato & Burrata 22
Dehydrated olives, rocket, pesto

Pappardelle Pasta 24
Fresh pasta, roasted cherry tomato ragù, Parmesan, black truffle

Chicken À Brasa 25
Portuguese-style half chicken, piri-piri glaze, grilled lemon

Welsh Lamb Chops 46
Sesame, grilled lemon, coriander & mint chutney

Bone in Ribeye (850g) 85
John Stone Farms, roasted vine tomatoes, lavender jus

Wagyu Picanha (200g) 55
ICON farms, roasted vine tomatoes, lavender jus

SIDES
SAUCES

Please inform your server of any allergies or dietary requirements before ordering. While every care is taken, we cannot guarantee the complete absence of allergens due to the nature of our kitchen. A discretionary 15% service charge will be added to your bill. All prices are inclusive of VAT. V4

Berkeley Salad 8

Jus 5

Patatas Tiganites 9

5

Add parmesan & black truffle +15

Tenderstem Broccoli 11

5

Dauphinoise Potatoes 13

Lavender

Beef Jus

Peppercorn

