

The Brasserie at 11 Berkeley

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

BREADS

Grilled Focaccia 8

Extra virgin olive oil, aged balsamic

Focaccia con Tomate 10

Tomato, extra virgin olive oil

FROM THE SEA

Caviar Pizza 135

Oscietra caviar (30g), smoked salmon, crème fraiche

Oscietra Caviar (30g) 105

Oscietra caviar, crème fraiche, blinis

Scallops au Gratin 18

Hand-dived Devon scallop, shallots, butter, herbs, panko breadcrumbs

Mediterranean Fish Soup 13

Saffron, fennel, rouille

Grilled Tiger Prawns 26

Gremolata

Charred Octopus 28

Black garlic, samphire, fondant potato, black & green olives

Grilled Tuna Steak 40

Heritage beetroot, white wine & passion fruit sauce

FROM THE LAND

Ibérico Jamón Croquettes 18

San Marzano Tomato & Burrata 22

Dehydrated olives, rocket, pesto

Beef Carpaccio 35

Mature Parmesan, black truffle

Pappardelle 24

Roasted cherry tomato ragù, Parmesan, black truffle

Roasted Baby Chicken 29

Lemon, garlic, rosemary, jus

Welsh Lamb Chops 58

Sesame, grilled lemon, coriander & mint chutney

Wagyu Ribeye 80

BMS 8-9 ICON Wagyu, roasted vine tomatoes, lavender jus

Wagyu Tomahawk, 1kg — for two 230

BMS 8-9 ICON Wagyu, roasted vine tomatoes, lavender jus

SIDES

Berkeley Salad 8

Patatas Tiganites 9

Add parmesan & black truffle +15

Tenderstem Broccoli 11

Chilli, garlic, lemon

Dauphinoise Potatoes 13

Sauces

Lavender Jus 5

Chicken Jus 5

Beef Jus 5

