



BERKSHIRE
LOUNGE
BAR

AVAILABLE FROM 9AM - 12PM**BREAKFAST**

Warm French baguette 5
Served with fig jam and unsalted Lescure butter

Crushed avocado on French baguette 7
Served with chillies and lime

Freshly baked pastry basket 6
Beurre D'Isigny croissant, pain au chocolat and almond croissant, served warm

Fresh seasonal berries 7
Served with Greek yoghurt and Manuka honey

DRINKS

Acqua Panna still water 4.95

S.Pellegrino sparkling water 4.95

Fresh orange juice 3

Fresh apple juice 3

Fresh grapefruit juice 3

Green Cleanser 3

Berkshire Bloody Mary 9

LOOSE LEAF TEA SELECTION

English Breakfast 4.1

Jasmine 4.1

Earl Grey 4.1

Fresh mint and lemon 4.1

Green Sencha 4.1

Rosehip & Hibiscus 4.1

COFFEE SELECTION

Filter coffee 4.1

Latte 4.1

Decaffeinated 4.1

Macchiato 4.1

Espresso 4.1

Mocha 4.1

Cappuccino 4.1

Double espresso 4.7

Rococo chocolate 6
(Award-winning organic drinking chocolate with a creamy finish)

AVAILABLE FROM 12PM - 11PM**TO START**

Lamb and taleggio sliders with truffle mayo 8

Chicken lollipops with blue cheese dressing 8

Wild mushroom arancini with creamy spicy mayo 6

Roasted vine tomato soup, served with warm crusty soda bread 7

Carrot and ginger soup, served with warm crusty soda bread 7

SALADS

Chargrilled chicken, avocado and smoked crispy bacon salad 8/13

Baby spinach, goat's cheese and walnut salad with honey balsamic dressing 6/10

Burrata Pugliese with baby basil and San Marzano tomatoes 8

FROM THE HOT KITCHEN

British beef burger with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo with hand-cut chips 14

Black pepper-crusting rib-eye steak, baby vine tomatoes and tenderstem broccoli, served with a green peppercorn sauce 20

Pan-fried stone bass with Kaffir lime 12

Berkshire Club sandwich with hand-cut chips 14

Penne with cherry tomato crème and green chillies 10

SIDES

Hand-cut chips 3

Field greens and tomato salad with spicy lemon dressing 3

Steamed garlic kale and tenderstem broccoli 3

TO FINISH

Eton Mess 6

Warm Bramley apple crumble, served with Cornish clotted ice cream or vanilla custard 6

Chocolate and orange bread and butter pudding, served with a warm chocolate sauce 6

Colston Bassett Stilton and Barber's Vintage Cheddar with pears and pickled walnuts 7

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COCKTAILS 9**Watermelon Mule**

Skyy vodka, watermelon juice, lime and Jamaican ginger beer

Strawberry & Rhubarb Fizz

Skyy vodka, rhubarb and rosehip cordial, strawberries, lemon and prosecco

The Passionate

Bombay Sapphire, Aperol, pink grapefruit juice, lemon and passion fruit syrup

Our Rum Punch

Combination of Havana 3 year and Gosling's rum, velvet falernum, pineapple juice, lime and Angostura bitters

Pisco Eldersour

Pisco Aba, elderflower cordial, egg white, lime and raspberries

Before The Dark

Havana 7 year, Pedro Ximénez and chocolate bitters

NON-ALCOHOLIC COCKTAILS 6.5**Raspberry & Lychee Sling**

Lychee juice, mint, raspberries, lemon and soda water

Ginger Addiction*

Ginger, kiwi, apple juice, vanilla, lemon and ginger beer

SPARKLING WINE BY THE GLASS 150ML

Prosecco Extra Dry, Fantinel NV 8.25

CHAMPAGNE BY THE GLASS**Brut**

Moët & Chandon Brut Impérial NV 13.5

WINES BY THE GLASS 175ML CARAFE

Also available in 125ml measures

White

Veramonte Reserva (Chardonnay) 6.75 18
Casablanca Valley, Chile 2016

Corte Vigna (Pinot Grigio) 7 19
Provincia di Pavia, Italy 2016

Tenuta Rapitalà (Grillo) 7.5 21
Sicily, Italy 2015

Recoleta, Bodega Lorca 8 22
(Pedro Ximenez)
Mendoza, Argentina 2018

Dashwood (Sauvignon Blanc) 8.5 23
Marlborough, New Zealand 2016

La Marimorena (Albariño) 9.5 26
Rías Baixas, Spain 2016

Red

Veramonte Reserva (Carménère) 6.75 18
Colchagua Valley, Chile 2016

Rare Vineyards (Pinot Noir) 7 19
Bordeaux, France 2016

Côtes du Rhône 'Gentilhomme' 7.5 21
Ogier (Grenache, Syrah)
Rhône, France 2015

Borgo Tesis, Fantinel 8 22
(Cabernet Sauvignon)
Friuli, Italy 2015

Don Jacobo Rioja Crianza 8.5 23
Bodegas Corral
(Tempranillo, Garnacha)
Rioja, Spain 2012

Fleurie, Pascal Clement (Gamay) 9.5 26
Burgundy, France 2014

Rosé

Veramonte Reserva Rosé (Syrah) 6.75 18
Casablanca Valley, Chile 2015/17

Belvino Rosé (Pinot Grigio) 7 19
Veneto, Italy 2016

DESSERT WINES 125ML

Château Grand-Jauga 37.5cl 8
(Sémillon, Sauvignon Blanc, Muscadelle)
Sauternes, Bordeaux, France 2016

*For every cocktail sold, 50p will be donated to the Beanstalk charity. If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. Our vintages may vary and if so, a suitable alternative will be recommended. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.

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BEER & CIDER**Bottled**

Peroni	5
Heineken	5
Meantime Pale Ale	5
Magners Irish Cider	5

SOFT

Acqua Panna still water	4.95
S.Pellegrino sparkling water	4.95
Fresh orange juice	3
Fresh apple juice	3
Fresh grapefruit juice	3
Cranberry juice	3
Tomato juice	3
Coke	3
Diet Coke	3
Lemonade	3
Tonic water	3
Slimline tonic	3

SPARKLING WINE**BOTTLE**

Prosecco Extra Dry, Fantinel NV	39
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CHAMPAGNE**Brut**

Moët & Chandon Brut Impérial NV	68
Bollinger Special Cuvée Brut NV	80
Veuve Clicquot Brut NV	80

Rosé

Moët & Chandon Rosé Impérial NV	88
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WINES**BOTTLE****White**

Veramonte Reserva (Chardonnay) Casablanca Valley, Chile 2016	25
Corte Vigna (Pinot Grigio) Provincia di Pavia, Italy 2016	27
Tenuta Rapitalà (Grillo) Sicily, Italy 2015	29
Recoleta, Bodega Lorca (Pedro Ximenez) Mendoza, Argentina 2018	31
Dashwood (Sauvignon Blanc) Marlborough, New Zealand 2016	34
La Marimorena (Albariño) Rías Baixas, Spain 2016	38
Gavi di Gavi 'Toledana' (Cortese) Domini Villa Lanata, Piemonte, Italy 2016	44
Sancerre, La Gravelière Joseph Mellot (Sauvignon Blanc) Loire Valley, France 2015/16	46
Chablis, Bouchard Ainé & Fils (Chardonnay) Burgundy, France 2015	48

Red

Veramonte Reserva (Carménère) Colchagua Valley, Chile 2016	25
Rare Vineyards (Pinot Noir) France 2016	27
Côtes du Rhône 'Gentilhomme', Ogier (Grenache, Syrah) Rhône, France 2015	29
Borgo Tesis, Fantinel (Cabernet Sauvignon), Friuli, Italy 2015	31
Don Jacobo, Rioja Crianza Bodegas Corral (Tempranillo, Garnacha) Rioja, Spain 2012	34
Fleurie, Pascal Clement (Gamay) Burgundy, France 2014	38
Salentein Barrel Selection (Malbec) Mendoza, Argentina 2016	42
The Federalist Honest Red Blend (Merlot, Zinfandel, Cabernet Sauvignon) North Coast, California 2015	46
Châteauneuf-du-Pape, Bois de Pied Redal, Ogier (Grenache, Syrah, Carignan) Rhône, France 2016	70

Rosé	
Veramonte Reserva Rosé (Syrah) Casablanca Valley, Chile 2015/17	25
Belvino Rosé (Pinot Grigio) Veneto, Italy 2016	27

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SPIRIT SELECTION **50ML**

Also available in 25ml measures

Vodka

Skyy 7.25

Ketel One 8

Ciroc 9

Belvedere 9.5

Grey Goose 10.5

Gin

Bombay Sapphire 7.25

Tanqueray 8

Martin Miller's 8.5

Sipsmith 9

Hendrick's 9.5

Rum

Bacardi Carta Blanca 7.25

Havana 3 year 7.25

Appleton Estate 8

Havana 7 year 9

Gosling's Black Seal 9.5

Scotch**Single Malt**

Glenlivet Founder's Reserve 9.5

Glenmorangie 10 year 9

Macallan Gold 10

Talisker 10 year 10.5

Laphroaig 10 year 11

Oban 14 year 11

Lagavulin 16 year 12

Blended

Chivas Regal 12 year 7.25

Johnnie Walker Black Label 8

Johnnie Walker Gold Label 11

Irish **50ML**

Jameson 7.25

American

Wild Turkey 7.25

Jack Daniel's 8

Maker's Mark 8.5

Woodford Reserve 9

Tequila

Jose Cuervo Tradicional 7.25

Cognac

Hennessy VS 8

Courvoisier VSOP 10

Rémy Martin VSOP 10

Hennessy XO 20

Liqueurs / Digestifs

Disaronno Amaretto 6

Baileys 6

Tia Maria 6

Sambuca 6

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English Breakfast	4.1
Jasmine	4.1
Earl Grey	4.1
Fresh mint and lemon	4.1
Green Sencha	4.1
Rosehip & Hibiscus	4.1

COFFEE SELECTION

Filter coffee	4.1
Latte	4.1
Decaffeinated	4.1
Macchiato	4.1
Espresso	4.1
Mocha	4.1
Cappuccino	4.1
Double espresso	4.7
Rococo chocolate (Award-winning organic drinking chocolate with a creamy finish)	6

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