

BERRY BROS & RUDD

3, ST. JAMES'S STREET, LONDON

WINE & SPIRIT MERCHANTS



Sample Menu 2020

SAMPLE TABLE D'HÔTE AUTUMN 2020



Starters

Capocollo, grilled baby artichokes, balsamic onions and burrata

Heritage tomato tartare, black olive, courgettes, and basil

Cured Cornish and flamed mackerel with oyster cream

Mains

Pavé of cod on curried mussel and leek broth

Creedy Carver chicken with salsify "cacio e pepe"

Heritage carrots with quinoa falafel, yoghurt and cumin

Dessert

Salted caramel chocolate brownie with crème fraîche

Baked vanilla cheesecake with mango and passion fruit

Buttermilk panna cotta with autumn fruits and green apple sorbet

Please note this is a sample menu. For exact menu options, please speak to a member of our team.

Food allergies and intolerances

Some of our foods contain allergens. Please speak to a member of staff for more information. Please note that all food served at Berry Bros. & Rudd is prepared in our kitchens where nuts are used and traces of nuts can be found. We regret that we cannot provide a nut-free environment for the preparation of dishes.

FIND OUT MORE

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BY APPOINTMENT TO
H.M. THE QUEEN
WINE & SPIRIT MERCHANTS
LONDON



BY APPOINTMENT TO
H.R.H. THE PRINCE OF WALES
WINE & SPIRIT MERCHANTS
LONDON

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