# shas <br> BERKELEY <br> -BAR \& RESTAURANT * <br>  

## Served 6pm until 9pm

## Starters

Soup of the day warm petit loaf (V)
£6.50
Beetroot salad
chicory, figs, squash,goats cheese \& balsamic (GF)
$£ 6.50$
Cod, bacon \& brie fish cake chunky tartar \& herby leaf salad
£7.50
Chicken \& duck liver pate
olive toast, port reduction \& pickled red onions
£7.50
Oxford blue tartlet
sundried tomato relish \& red pepper coulis (V)
£7.00

## Main Course

Pork tenderloin medallions
cauliflower puree, heritage carrots, tenderstem, apple \& calvados (GF)
£17.50
Grilled Loch Duart salmon fillet potato gratin, pea puree, samphire \& summer herb dressing (GF)
£17.50

## Charred cauliflower

kale, capers, sunflower seeds, Romanesco, summer squash \& pickled walnuts (VE, GF)
£16.00

## Confit duck leg

creamed potato, smoked bacon,
peas, lettuce \& mint (GF)
£16.50
21 day dry-aged $80 z$ Oxfordshire rib eye steak Portobello mushroom, tomato, breaded onion rings \& rosemary salted fries
£26.00
Risotto
pea puree, asparagus, watercress \& parmesan crisp (V)
£16.00

## Corn fed chicken supreme

sautéed new potatoes, Swiss chard, chorizo, cherry tomatoes \& romesco dressing (GF)

## Sides

Choice of either peppercorn, red wine jus or béarnaise sauce
£2.50
Rosemary salted fries (V)
£3.50

Dressed house salad (V, GF)
£3.50

Seasonal vegetables (V, GF)
£3.50

Breaded onion rings (V)
£3.50

## Desserts

Burnt basque cheesecake
white chocolate crumb \& cherry brandy
£7.50
Warm caramelised fig tartlet mascarpone, candied pistachios \& raspberry reduction
£7.50
Chocolate \& clementine torte mandarin \& Cointreau compote, passionfruit ice cream (VE, GF)
£7.00

Selection of Warwickshire ice creams Madagascan vanilla, raspberry, chocolate, espresso, berry yoghurt or mango
£6.50

## Deconstructed Whately mess

homemade meringue, fresh summer berries, thick Cornish cream \& raspberry crumb (GF)
£7.00
Cheese board
locally sourced Oxford blue, Warwickshire truckle, organic Cotswold brie, sticky fig chutney, olive loaf \& biscuits
£9.95
£16.00

