

An evening at

BERINGERS

BRASSERIE • COCKTAIL BAR • LIVE PIANO

While you wait... Olives 4 • Nuts 3

SIGNATURE DISHES

LOBSTER ROLL

Butter-poached lobster, crayfish, yuzu mayo, chives, lemon, brioche roll, French fries
26

BEEF RAGU PAPPARDELLE

Slow-braised beef ragu, red wine, garlic, herbs, shaved parmesan
19

POKÉ BOWL

Mango, avocado, pickled cucumber, edamame, mixed leaves, short-grain brown rice, toasted sesame seeds & house dressing (vg, gf)
15
Add: Sesame seared tuna
5

GRILLED CHICKEN CAESAR SALAD

Baby gem, parmesan, radish, green goddess dressing, brioche croutons, balsamic glaze (gfo)
17

PIANO PLATES

We recommend 3-4 plates as a main, 1-2 as a lighter bite shared over cocktails and live piano

RIBEYE STEAK

Chimichurri
14

LAMB KOFTAS

Garlic yoghurt, chilli oil
9

WHIPPED FETA & PEACH FLATBREAD

Whipped feta, grilled peach, aged balsamic and pistachios (v)
9

TOASTED BRIOCHE

Brie, hot honey, thyme & walnuts
9

BUTTERMILK FRIED CHICKEN

Hot honey glaze & yuzu mayo (gf)
9

BURRATA & PROSCIUTTO PINSA

Prosciutto, rocket pesto, basil & heritage tomatoes
12

TRUFFLE ARANCINI

Black garlic aioli & aged pecorino
10

FOUR CHEESE MACARONI

Pangrattato crumb
10
Add truffle
3

GRILLED KING PRAWN SKEWER

garlic-miso butter, charred lemon
9

SMASHED CUCUMBER

Dill & chilli crisp (vg)
6

TEMPURA COURGETTE FLOWERS

Harissa-whipped tofu & toasted pumpkin seeds (vg)
12

GARDEN HERB SALAD

Mixed leaves, fresh herbs, cucumber ribbons & house dressing (vg)
6

FRENCH FRIES

Mayo or ketchup (v)
5

Pair with your favourite cocktail or a bottle of wine for the perfect evening.

ALL DAY WAFFLES

FRIED CHICKEN & HOT HONEY WAFFLE

Whipped sour cream, fried buttermilk chicken, crispy fried cacklebean egg, pickled chillies, hot honey
17

DUCK & EGG WAFFLE

Confit duck, poached cacklebean eggs, hollandaise sauce, pickled shallots, hoisin glaze
17

CARAMEL BRÛLÉE BANANA WAFFLE

Dulce de leche, honeycomb, fresh raspberries (v)
14

SUMMER BERRY WAFFLE STACK

Seasonal berries, Greek yoghurt, maple syrup (v)
13

LOADED HASH BITES

LOBSTER

Butter poached lobster, crayfish, yuzu mayo, chives
16

TRUFFLE CHEESE

Truffle pecorino, crispy shallots, herb oil
10

BACON & CHEDDAR

Bacon, cheddar, chives, crème fraîche
9

AVO & FETA

Smashed avocado, feta, pickled chilli, lime (v)
9

DESSERTS

HOMEMADE TIRAMISÙ

Espresso-soaked ladyfingers, smooth mascarpone cream (v)
9

AFFOGATO

Vanilla ice cream, chocolate sauce, chocolate shavings, espresso (v, vgo)
6

Our sweet waffles are available all day.
Ask about our dessert cocktails and after-dinner drinks.

v = vegetarian vg = vegan gf = gluten free | vo = vegetarian option vgo = vegan option gfo = gluten free option

If you have any allergies or dietary requirements, let a member of our team know. While we take every care, we cannot guarantee our dishes are free from all allergens, allergen documents are available.

DINNER SERVICE

MONDAY
closed

TUESDAY to FRIDAY
4pm - 10.30pm

SATURDAY & SUNDAY
5pm - 10.30pm

CELEBRATE AT BERINGERS

Planning something special? From intimate gatherings to larger celebrations, we offer flexible hire options, tailored packages and dedicated event menus.

Ask our team to start planning - events@beringers.co.uk

A 10% discretionary service charge will be added to your bill.

LIVE PIANO

THURSDAY
evenings

SATURDAY & SUNDAY
brunch

FOR UPDATES
[@beringersbrunch](https://twitter.com/beringersbrunch)



Guy Beringer believed in the art of
conversation over great food and drink.

We couldn't agree more.

Inspired by Guy Beringer, who coined the term brunch in 1895.

WIFI: Beringer-Guest
PASSWORD: beringersbrunch