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

WHIPPED FETA & PEACH FLATBREAD
Whipped feta, grilled peach, aged balsamic and pistachios (v)
9

BUTTERMILK FRIED CHICKEN
Hot honey glaze & yuzu mayo (gf)
9

TRUFFLE ARANCINI
Black garlic aioli & aged pecorino
10

GRILLED KING PRAWN SKEWER
garlic-miso butter, charred lemon
9

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

LAMB KOFTAS
Garlic yoghurt, chilli oil
9

TOASTED BRIOCHE
Brie, hot honey, thyme & walnuts
9

BURRATA & PROSCIUTTO PINSA
Prosciutto, rocket pesto, basil & heritage tomatoes
12

FOUR CHEESE MACARONI
Pangrattato crumb
10
Add truffle
3

SMASHED CUCUMBER
Dill & chilli crisp (vg)
6

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
SUNDAY to MONDAY
closed

TUESDAY to FRIDAY
4pm - 10.30pm

SATURDAY
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

LIVE PIANO
THURSDAY
evenings

SATURDAY & SUNDAY
brunch

FOR UPDATES
@beringersbrunch

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

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