



Berlioz Restaurant

Welcome to Berlioz Restaurant showcasing the best of the British bounty and Scottish heritage products.

At Macdonald Hotels & Resorts, we place a great deal of importance on the provenance and traceability of ingredients. Animal welfare is top priority, and we only work with suppliers who share our commitment to best practice.

Group Executive Chef, Richard Dickson, is particularly proud to serve the following hero ingredients:

- Smoked salmon from **John Ross & Son of Aberdeen**, holder of the Royal Warrant.
- Wild and sustainable fish, landed in Peterhead, Scrabster and Shetland by **Fish Brothers**.
- Lamb and beef from **Scotbeef**, as they bring 100 years of experience and the highest welfare standards. All beef is matured for a minimum of 21 days.
- All shelled eggs are **100% free range**.
- Haggis is supplied by **MacSweens of Edinburgh**, award-winning craftsmen who set the industry standard.
- Black pudding comes from **Macleod & Macleod in Stornoway**, winners of the Great Taste Heritage Award.
- Ice cream comes from **Arran Dairies**.
- Cheese and chutneys are proudly provided by **Taste of Arran**.

Look out for a collection of new dishes inspired by twice Michelin-starred chef Atul Kochhar. His restaurant at The Compleat Angler hotel in Marlow celebrates the cuisine of Southern India. As a long-standing friend and colleague, Chef Richard wanted The Burlington guests to experience the flavour of Atul's cuisine.

Please enjoy and do not hesitate to ask any questions of your server.



Nibbles Before Dinner

Sourdough Bread 5.5
Whipped onion butter (372 kcal/V)

Crispy Vegetable Gyoza 9
Vietnamese dipping sauce (294 kcal/VE)

Starters

Soup of the Day 7.5
Sourdough bread (268 kcal)

Monkfish Scampi 10
Curry oil, pickled onions,
pea purée (525 kcal)

Classic Prawn Cocktail 12.5
Marie Rose, gem lettuce,
mini soda bread (582 kcal)

Crispy Salt & Chilli Chicken Wings 10
Asian BBQ sauce (740 kcal)

Honey-Whipped Goats Cheese 9
Olives, sundried tomato, ciabatta crisp,
basil (521 kcal/V)

Sides

Hand-Cut Chips 5.5
With truffle aioli

Seasonal Greens 6

Mini Caesar Salad 5

Onion Rings 5

Sweet Potato Fries 5.5
With curry & lime mayonnaise

Mac 'n' Cheese 5.5

Classics

Tomato & Mozzarella Gnocchi 18
Tomato fondue, ratatouille, spinach
(512 kcal/V)

Lemon & Thyme Chicken Breast 22
Sautéed ratte potato, chorizo, broccoli,
chicken cream sauce (792kcal)

Lasagne al Forno 18
Beef and pork ragu, ricotta, basil (1039 kcal)

Catch of the Day / Ask your server
Crushed new potatoes, broccoli,
hollandaise (792 kcal)

Slow-Cooked Belly of Pork 21
Potato rosti, savoy cabbage,
apple purée, Stornoway black pudding,
cider jus (1011 kcal)

Classic Caesar Salad 12
Gem lettuce, anchovies, parmesan,
croutons, Caesar dressing (776 kcal)
+Add Chicken (298 kcal) 6
+Add Hot Smoked Salmon (182 kcal) 8

Vegan Greek Salad 13
Cos lettuce, olives, red onion,
tomato, cucumber, vegan feta cheese
(390 kcal/VE)

Flavours Of India

Signature dishes designed in
partnership with twice Michelin-star
awarded Atul Kochhar.

Starters

Haggis & Paneer Pakora 8.5
Pakora dipping sauce (342 kcal)

Main Course

All main dishes come with a small side
of naan and pilau rice

Chicken Tikka Masala 20
Tandoori chicken supreme, tomato
and fenugreek sauce (992 kcal)

Cauliflower Makhani 18
Grilled cauliflower marinated with
tandoori spices, finished in
caramelised tomato sauce (811 kcal/V)

Grill

Served with hand-cut chips or fries, plum
tomato, flat-cap mushroom

220gm Scotch Ribeye (1182 kcal) 37

220gm Scotch Sirloin (1082 kcal) 37

200gm Scotch Butchers Cut, Flat Iron (1012 kcal) 28

+Add Sauce 3
Bearnaise sauce (148 kcal), peppercorn sauce
(121 kcal) or red wine jus (52 kcal)

Prime Scottish Beef Burger 20
Homemade relish, coleslaw, gem lettuce,
tomato, brioche bun (1218 kcal)

+Add Bacon (66 kcal) 2
+Add Cheese (104 kcal) 1

Vegan Burger 17
Homemade relish, gem lettuce,
tomato, vegan brioche bun (821 kcal/VE)

(V) Vegetarian (VE) Vegan | Adults need around 2000 kcal a day

We are now cash-free, so to make it easy for our team to receive tips, if you want to, we've added an optional 12.5% service charge. Every penny of all tips received is shared between the members of the team. This service charge is entirely optional and if you would like it removed, please let us know.

All our food and drinks have been freshly prepared in our premises where we handle all allergens. If you have a food allergy or intolerance, please speak to your server before you order your meal or drinks. Check with the server for Vegetarian and Gluten-free options. Steaks are uncooked weights.

All prices include VAT at the current rate of 20%.