

Greenberry

Traiteur

Salads, seafood & charcuterie all day Mon - Fri from 12

Endive, Roquefort and pecan salad (v)
7.75/9.75

Greenberry salad (see blackboard)

Chicken, avocado & pumpkin seed salad
8.50/12.50

Wild rice, quinoa, sweet potato, feta, spring onion,
rocket, mint & pomegranate salad (v) 8.25 /10.75

Soba noodle salad - green papaya, edamame, sugar snaps,
carrot, peanuts & sesame seeds miso & soy dressing
(v) 8.25/11.25

Cannon & Cannon charcuterie plate, pickles 9.50

Pickled herrings, beetroot & horseradish relish,
toast 8.00

Reuben sandwich, cowboy pickles 11.00

Smoked salmon bagel*, cream cheese, dill,
red onion, capers & lemon 8.00

*plain or sesame seed

Sides

Tenderstem Broccoli, pistachio,
chilli & mint butter 4.00

Mixed leaf salad 3.00

Imam Bayaldi 4.00

Miso glazed aubergine 5.00

Skin on fries 4.00

Sweet potato fries 4.50

Set price menu

12-3pm Mon - Fri, 6-8 pm Tues - Fri

13.50 for two courses, 15.50 for three courses

Please see blackboard for set menu options

A la carte

12-3pm Monday - Friday 6-10pm Tuesday - Saturday

Soup of the day 6.00

Roast figs stuffed with goats cheese & crispy bacon,
honey & pine nut dressing 8.50

Sea bass ceviche, red onion, sweet potato, coriander & chilli 9.00

Roast, pickled & raw courgettes, pea shoots, pea hummus & dukkah (v) 7.50

Lemon & herb risotto (v) 7.50/14.00

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Soba noodles with shiitake & wakame, soy & Sake broth (v) 12.75

Goosnargh chicken breast, Imam Bayaldi, Greek yoghurt & flat bread 16.00

Moroccan spiced lamb burger, pickled cucumber, harissa mayo & sweet potato fries 15.00

Roast cod, pink fir potatoes, broad beans, samphire & oyster aioli 19.00

8OZ sirloin steak, rosemary salted skin on fries, béarnaise sauce 21.00

Daily specials - please see blackboard

Bread basket £2.00 (Wild Thexton's gluten free bread £3)

Bar snacks

Smoked almonds 3.50

Nocellara del Belice olives 3.50

Caperberries 2.50

Cowboy pickles 3.50

Spicy broad bean & corn mix 2.75

Cheese, pudding & ice cream

Cheese selection, chutney & oatcakes 8.50

Valrhona chocolate brownie, salted caramel
ice cream* 6.50

New York style cheesecake, passion fruit
sauce 6.00

Pineapple & coconut crumble, coconut
sorbet 5.50

Greenberry sundae (see blackboard)

Orange & almond cake*, creme fraiche 5.50

Fruit salad, lemon grass syrup 6.50

Morfudd's ice cream and sorbets

Scoops: one 2.75 two 4.50 three 5.75

See blackboard

A recipe book: Lola's ice creams & sundaes by
Morfudd Richards (Random House 2009) £10

*Made in-house without gluten containing ingredients
but our kitchen is not gluten free

At peak times we may be unable to serve just drinks or coffee as tables may be needed for customers dining with us.

All prices are inclusive of VAT at 20% A discretionary 12.5% service charge will be added to your bill which is distributed to all staff.

Food allergies & intolerances: before ordering please speak to a member of staff about your requirements.