

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,
mint & pomegranate salad (v) 8.25 /10.75

Soba noodle salad - daikon, green papaya, edamame,
fine green beans, carrot & peanuts, 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

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

Asparagus, poached Burford Brown egg, Parmesan crumb & truffle oil 9.00

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

Pea & broad bean fritters, slow roasted San Marzano tomatoes,
mint labneh & flaked almonds 8.50

Lemon & herb risotto 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

Pistachio crusted seared yellow fin tuna, mango & papaya salsa 24.00

British sirloin steak, grilled aubergine, roast cauliflower, herbs, pomegranate, dukkah &
sweet tahini 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

Poached rhubarb, ginger ice cream, oat
crumble 5.50

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.