



## Traiteur


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

Endive, Roquefort & candied pecan salad  
7.50/10.25  GF

Greenberry salad (see blackboard)

Chicken, avocado & pumpkin seed salad  
8.50/12.50 GF

Wild rice, quinoa, butternut squash,  
goats cheese, spring onion, rocket,  
mint & pomegranate salad 8.25 /11.75  GF

Soba noodle salad - carrot, green papaya, sugar  
snaps, pickled radish, edamame beans,  
peanuts, sesame, miso & soy dressing  
8.25/11.75 

Chicken liver parfait, seasonal chutney  
and toast 7.00


Cannon & Cannon charcuterie plate, smoked  
aubergine & pickles 9.50

Pickled herrings, beetroot & horseradish  
relish, toast 8.00 (*gluten free toast +£1.50*)


Reuben sandwich, cowboy pickles 13.00

H. Forman & son's 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 leaves 3.00

Imam Bayaldi 4.00 

Skin on fries 4.00

Sweet potato fries 5.00


*All our sides are gluten free*

# Greenberry


## A la carte


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

Soup of the day 6.75


Peas, broad beans, Parmesan polenta & poached Burford brown egg 8.50 

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

Whole globe artichoke vinaigrette with Aberquina olive oil 7.50 GF 

Lemon & herb risotto 7.00/13.00 GF 

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Soba noodles with shiitake & wakame, soy & Sake broth 12.75 

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

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

Pistachio crusted seared yellow fin tuna, mango & papaya salsa 23.00 GF

Herefordshire sirloin, skin on fries, rocket & parmesan 21.00 GF

Daily specials - *please see blackboard*

Bread basket £2.50 (Wild Thexton's gluten free bread add 1.00)

 - Vegetarian  - Vegan GF - Gluten free

Please note while some dishes are gluten free our kitchen is not a gluten free environment. Some dishes contain nuts  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness  
Food allergies & intolerances: before ordering please speak to a member of staff about your requirements.

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 (less 7.5p per £1 for credit card charges and  
administration costs relating to the distribution of the tronc. The company does not profit from this)

## 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, seasonal chutney &  
oatcakes 9.00 GF

Valrhona chocolate brownie, salted caramel  
ice cream 6.50 GF

New York style cheesecake, fresh  
strawberries 6.00

Orange & almond cake, crème fraîche 5.50 GF

Poached pineapple, coconut crumb, coconut  
sorbet 7.00

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*