

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) 8.25/10.25

Roast cauliflower, herbs, pomegranate, mint, sweet
potato hummus & dukkah (v) 8.25/10.25

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 multi-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

Roast butternut squash, pistachio pesto, feta & pomegranate 8.00

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

Wild mushrooms, herb & Parmesan polenta, poached egg & truffle oil 9.00

Lemon zest & herb risotto 7.50/14.00

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

Label Anglais chicken breast, Imam Bayaldi, Greek yoghurt & flat bread 15.50

Korean style beef burger, kimchi, skin on fries & sriracha mayo £15.00

Hake, crushed potatoes, grilled fennel, bouillabaisse sauce

& saffron aioli 18.00

Moroccan lamb & prune tagine, apricot couscous, Greek yoghurt & flaked almonds 17.00

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, plum & ginger chutney,
oatcakes 8.50

Valrhona chocolate brownie, salted caramel
ice cream* 6.50

New York style cheesecake, passion fruit
sauce 6.00

Poached rhubarb, stem 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) £15*

**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.