

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

Roast cauliflower, herbs, radish, dukkah & sweet potato
hummus 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 V

Mixed leaves 3.00

Imam Bayaldi 4.00

Miso glazed aubergine 5.00

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

Venison carpaccio, pickled red cabbage, watercress, goats cheese & walnuts 9.00 GF

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

Wild mushrooms, parmesan polenta, poached Burford brown & truffle oil 8.50 GF V

Butternut squash risotto, sage & pumpkin seeds 8.00/14.00 GF V

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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

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

Sea bream, pink fir potatoes, rainbow chard, fennel puree & crispy capers 19.00 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)

V - Vegetarian V - 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, rhubarb 6.00

Orange & almond cake, crème fraîche 5.50 GF

Poached apple & plum, pistachio & oat
crumble, vanilla ice cream 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*