



WEEKEND BRUNCH 9-3


Greenberry


FRUIT, SEEDS & GRAINS

Homemade granola, Greek yoghurt, mixed berries & honey 6.75 

Fruit salad, lemongrass syrup 6.50  GF


Jumbo oat porridge, bananas, honey & cinnamon 4.25 

Quinoa porridge, saffron, cardamom, chopped dates, almond milk 4.50  GF


Fluffy pancake, ricotta, mixed berries, maple syrup 9.00 

EGGS Our eggs are old breed Burford Browns from Clarence Court

Eggs poached or fried, sourdough toast* 5.50 


Scrambled eggs, sourdough toast* 7.00 

Breakfast - two eggs any style, Dingley Dell sausage & streaky bacon, Portobello mushroom, slow roast tomato, sourdough toast* 11.50

Vegetarian - two eggs, fried halloumi, Haas avocado, Portobello mushroom & slow roast tomato, sourdough toast* 11.50 


Waffle, maple glazed bacon, poached eggs & Haas avocado 13.50


Eggs Benedict (single) 6.00 (double) 12.00

Eggs Florentine (single) 6.00 (double) 12.00 


Eggs Royale (single) 7.25 (double) 14.50


Kedgeree with poached egg 9.50

Shakshuka with harissa yoghurt & sourdough toast* 9.50 


Roast squash, cherry tomatoes, feta & pomegranate on spinach with poached egg & sumac 9.50 GF 

ON SOURDOUGH TOAST*

Portobello mushrooms, poached egg, hollandaise & truffle oil 9.50 

Haas avocado with tomato, spring onion & coriander salsa 8.25 

Fresh crab, poached egg & hollandaise 9.50

Haas avocado, sweet potato hummus, two poached eggs & dukkah 9.50 

H. Forman & son smoked salmon with scrambled eggs 13.00

*Wild Thexton's gluten free bread available Add 1.50

Add egg, roast tomato, Portobello mushrooms, sausage, baked beans +2.00 each

Add bacon, avocado, spinach, halloumi +4.00 each

Add chorizo, mixed berries +5.00 each

Add H. Forman & son smoked salmon +6.00

PASTRIES Croissant 2.25 Pain au chocolat 2.75

Pain aux raisins 2.50 Almond croissant 3.25

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 & administration costs relating to distribution of the Tronc. The company does not profit from this)

APÉRITIFS from 10am

Giovanni's February cocktail "The Gracernote"

Vodka, blood orange, Agua de Madre, St Germain, lime 8.00

Bloody Mary 9.50


Passion fruit Bellini 9.50

NV Brut Champagne Brocard Pierre Cote des Bar 10.50 125ml
2013 Gusbourne Estate Blanc de Blanc, Kent 11.50 125ml

We have a full wine list and drinks list available


LUNCH from 11am


Soup of the day (see blackboard) 6.75

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 & toast 7.00

Pickled herrings, beetroot & horseradish relish, sourdough toast 8.00 *gluten free toast add 1.50*

H. Foreman & son smoked salmon bagel, cream cheese, dill, red onion, capers & lemon 8.00 **plain or multi-seed*

Reuben sandwich, cowboy pickles 13.00

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

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

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 4.50 All sides GF

CHEESE, PUDDING & ICE CREAM

Cheese selection, seasonal chutney. oatcakes 9.00

Valrhona chocolate brownie, salted caramel ice cream 6.50 GF

New York style cheesecake, fresh blackberries 6.00

Poached apple & plum, pistachio oat crumb, vanilla Ice cream 7.00

Orange & almond cake, creme fraiche 5.50 GF

Morfudd's ice cream and sorbets GF

Scoops: one 2.75 two 4.50 three 5.75 See blackboard

 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. Before ordering please speak to us about any food allergies or intolerance.

