

BRUNCH MENU 9-3 Mon-Fri

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 with sourdough* 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

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 Add 1.50

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 the distribution of the tronc. The company does not profit from this)

We serve a la carte menu from 12-3pm Monday - Friday & 6-10pm Tuesday - Saturday

EXTRAS

Add Egg, roast tomato, Portobello, sausage, baked beans +2.00 each

Add bacon, spinach, Haas avocado, halloumi +4.00 each

Add mixed berries, chorizo +5.00 each

Add H. Forman & son smoked salmon +6.00

PASTRIES

Croissant 2.25 Pain au chocolat 2.75

Pain aux raisins 2.75 Almond croissant 3.25

APÉRITIFS from 10am

Giovanni's February cocktail "The Gracenote"

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

Bloody Mary 7.50

Passion fruit Bellini 9.50

NV Tradition Brut Champagne Brocard Pierre Cote des Bar, Champagne France 10.50 125ml

2012 Gusbourne Estate Blanc de Blanc, Kent 11.50 125ml

Impens 8 Cider, Somerset 5.50 500ml

We have a full wine list and drinks list available

JUICES, SMOOTHIES & PRESSED JUICES

Orange 3.75, Apple 4.25, Grapefruit 4.00
Blood Orange 5.50

Home made smoothies and pressed juices 4.95

SOFT DRINKS

Homemade lemonade 2.75 Elderflower mint cooler 3.50 Virgin Mary 4.00

Llanllyr Source Mineral water, Cymru

still/sparkling small 2.00 large 3.00

Vegetarian Vegan Gluten free GF

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.

