

To our beloved community: during these uncertain times we want to keep our business operating to protect the livelihoods of our staff members and their families who are the heart and soul of our business. As we are currently unable to operate as a dine-in restaurant we are offering a collection and delivery service so that you can dine on your favourite dishes while working or relaxing at home. This is currently available to the local community who have been so supportive of us but may be extended using an external delivery company.

To reflect the indomitable spirit of the post war years and our own determination to soldier on we are offering for sale our newly created BRUNCHEON VOUCHERS – these are dining vouchers available in denominations of £25, £50 or £100 which can be redeemed when the restaurant returns to normal activity WITH AN EXTRA 15% ADDED TO THEIR FACE VALUE as a way of saying thank you for your confidence in our business. These can be redeemed for breakfast, lunch or dinner once the restaurant fully re-opens for business.

if you know of any vulnerable or elderly people in the local community who could do with a Greenberry at Home meal we will do our best to help. Please provide info by email at reservations@greenberrycafe.co.uk

Finally, please don't forget the smiley faces of Jorge, Jack and Simona and the rest of the front of house team or of Dan our wonderful chef and his brigade who look forward to seeing you all back at Greenberry once life returns to normal. In the meantime please stay healthy.

Lots of love,
Morfudd and the Greenberry team xxx



**COMPLIMENTARY LOO ROLL
FOR ORDERS OVER £40 😊**

**Free delivery for
all orders of £15 and over**

**For orders under £15
a £5 delivery charge will
be added to your bill**



GREENBERRY AT HOME

**Bringing your favourite
dishes directly to your door**

**Home delivery (local)
or collection available:**

**by phone : 020 7483 3765
website: www.greenberrycafe.co.uk**

Card payments only

BRUNCH MENU 9am – 3pm

Homemade granola , Greek yoghurt, mixed berries & honey	6.75
Jumbo oat porridge , bananas, honey & cinnamon	4.25
Grain bowl - einkorn, quinoa, courgetti, cherry tomatoes, avocado, goats cheese, pickled radish, pumpkin seeds & poached eggs	11.50
Waffle , ricotta, mixed berries, maple syrup	9.50
Scrambled eggs , sourdough toast	7.50
Breakfast - 2 eggs any style, Dingley Dell sausage & streaky bacon, Portobello mushroom, slow roast tomato, sourdough toast	12.50
Vegetarian - 2 eggs any style, fried halloumi, Haas avocado, Portobello mushroom & slow roast tomato, sourdough toast	12.50
Waffle , maple glazed bacon, poached eggs & Haas avocado	14.00
Kedgerree with poached egg	9.50
Eggs Benedict (single/double)	6.00/13.00
Eggs Royale (single/double)	7.50/15.00
Roast squash , cherry tomatoes, feta & pomegranate on spinach, poached egg and sumac	10.25
Haas avocado with tomato, spring onion & coriander salsa	8.75
Soup of the day	6.75
Endive , Roquefort & candied pecan salad	7.50/10.25
Chicken , avocado & pumpkin seed salad	9.00/13.00
Wild rice , quinoa, butternut, goats cheese, spring onion, rocket, mint & pomegranate salad	8.25/11.75
Roast cauliflower , herbs, radish, dukkah* & sweet potato hummus *Contains nuts	8.25/11.75
Severn & Wye smoked salmon bagel , cream cheese, dill, red onion, capers & lemon	8.00
Ruben sandwich , cowboy pickles	13.00

EXTRAS

Add Egg, roast tomato, Portobello mushroom, sausage, baked beans	+2.00 each
Add bacon, spinach, Haas avocado, halloumi, Skin on fries	+4.00 each
Add chorizo, Sweet potato fries	+5.00 each
Add Severn & Wye smoked salmon	+6.00 each

Please inform us if you have any allergies or food intolerances.

EVENING MENU 6pm – 9pm

Soup of the day	6.75
Wye valley asparagus , whipped ricotta & wild garlic pesto	9.00
Endive , Roquefort & candied pecan salad	7.50
Burrata , blood orange, fennel, black olives & basil oil	9.50
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Devonshire crab , chilli & lemon linguine	9/14.50
Lemon & herb risotto	8.00/14.00
Chicken , avocado & pumpkin seed salad	9.00/13.00
Roast cauliflower , herbs, radish, dukkah* pumpkin seed salad & sweet potato hummus *Contains nuts	8.25/11.75
Wild rice , quinoa, butternut, goats cheese, spring onion, rocket, mint & pomegranate salad	8.25/11.75
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Soba noodles with shiitake & wakame, soy & Sake broth	12.75
Hake , roast cauliflower, brown shrimp & caper butter, cauliflower puree	19.00
Goosnargh chicken breast , imam bayaldi, flat bread & Greek yoghurt	16.00
Moroccan spiced lamb burger , pickled cucumber, harissa mayo, sweet potato fries	15.00
Longhorn aged sirloin , skin on fries, Gorgonzola sauce	24.00

SIDES

Tenderstem broccoli, pistachio, chilli & mint butter	5.50
Imam Bayaldi	4.00
Miso glazed aubergine	4.00
Skin on fries	4.00
Sweet potato fries	5.00

KIDS MENU

Chicken and chips	6.50
Salmon fishcakes, peas & lemon mayo	6.50

DESSERT

Valrhona chocolate brownie	4.50
New York style cheesecake, Poached rhubarb	6.00
Orange & almond cake, creme fraiche	5.50
Carrot cake	4.50

All prices are inclusive of VAT at 20%

WINE

WHITE

2018 Picpoul de Pinet, Grange Des Rocs, Languedoc, France	16.00
2018 Gavi di Gavi, La Fornace Cinzia Bergaglio Piedmont, Italy	24.00
2017 Sauvignon Blanc, Coteaux du Viennois Fernard & Sons, Loire, France	28.00

RED

2018 Malbec Gaudou 'Exception' Fabrice Durou Vin de France (Cahors) France	16.00
2018 Bobal 'Ecologica' Bodegas Nodus Valencia, Spain	16.00
2016 Chateau la Grave Singalier, Bordeaux Superieur, France	17.00

ROSE

2018 Pinot Gris Rose, Domaine de la Provenquiere IGP d'Oc, France	20.00
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SPARKLING

2018 Prosecco Valdobbiadene Superiore DOCG Brut, La Farra Veneto, Italy	24.50
NV Tradition Brut Champagne Brocard, Pierre Cote des Bar Champagne, France	33.00
2016 Rathfinny Sparkling Rose Brut, Sussex, England	48.00

If we have stock of other wines from our list they are available at retail price please enquire.