

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
9.00/13.00 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 (contain nuts) 8.25/11.75 🌱

Reuben sandwich, cowboy pickles 13.00

Severn & Wye smoked salmon bagel*,
cream cheese, dill, red onion, capers &
lemon 8.00 *plain or sesame seed

Sides

Tenderstem Broccoli, pistachio,
chilli & mint butter 5.50 ✓

Mixed leaves 3.00 🌱

Imam Bayaldi 4.00 🌱

Miso glazed aubergine 4.00 🌱

Skin on fries 4.00 🌱

Sweet potato fries 5.00 🌱

Greenberry

A la carte

Monday - Friday 12-3pm

Soup of the day 6.75

Burrata, blood orange, fennel, black olives & basil oil 10.50 GF

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

Wild mushrooms, Parmesan polenta, poached Burford brown egg & truffle oil 9.00 GF

Lemon and herbs risotto 8.00/14.00 GF

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

Goosnargh chicken breast, Wye valley asparagus, wild mushrooms & tarragon 16.00

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

Hake, roast cauliflower, brown shrimp and caper butter

& cauliflower puree 19.00 GF

Longhorn sirloin, skin on fries & Gorgonzola sauce 24.00 GF

Daily specials - please see blackboard

Bread basket £3.00 (Wild Thexton's gluten free bread add 1.00)

✓ - 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
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

Rose harissa nuts 3.50

Nocellara del Belice olives 3.50

Chicken liver parfait, seasonal chutney
and toast 7.00

Pickled herrings, beetroot & horseradish
relish, sour cream, toast 8.00
(gluten free toast +£1.50)

Cannon & Cannon charcuterie plate,
& pickles 9.50

Cheese, pudding & ice cream

Cheese selection, seasonal chutney &
oatcakes 9.00 GF

Valrhona chocolate brownie, salted caramel
ice cream 6.75 GF

New York style cheesecake, Poached 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