

BRUNCH 9am-3pm

FRUIT, SEEDS & GRAINS

Homemade granola, Greek yoghurt, mixed berries & honey 6.75 ✓

Jumbo oat porridge, bananas, honey & cinnamon 4.25 ✓

Fluffy pancake, ricotta, mixed berries, maple syrup 9.5 ✓

Tofu poke bowl - quinoa, edamame, pickled cucumber, avocado, radish, coriander & sesame seeds 9.25 🌱

EGGS *Our eggs are old breed Burford Browns Clarence Court*
Eggs poached or fried, sourdough toast* 6 ✓

Scrambled eggs, sourdough toast* 7.5 ✓

Breakfast - two eggs any style, Barret's sausage & streaky bacon, Portobello mushroom, slow roast tomato, sourdough toast* 12.5

Vegetarian - two eggs, fried halloumi, Haas avocado, Portobello mushroom & slow roast tomato, sourdough toast* 12.5 ✓

Waffle, maple glazed bacon, poached eggs & Haas avocado 14.

Eggs Benedict (single) 6.50 (double) 1

Eggs Florentine (single) 6.00 (double) 1 ✓

Eggs Royale (single) 7.50 (double) 15.00

Shakshuka with harissa yoghurt & sourdough toast* 10.5 ✓

Roast squash, cherry tomatoes, feta & pomegranate on spinach with poached egg & sumac 10.25 GF ✓

Severn & Wye smoked salmon bagel, cream cheese, dill, red onion, capers & lemon 8

ON SOURDOUGH TOAST*

Portobello mushrooms, poached egg, hollandaise & truffle oil 9.5 ✓

Haas avocado with tomato, spring onion & coriander salsa 8.75 ✓

Fresh crab, poached egg & hollandaise 9.75

Haas avocado, sweet potato hummus, two poached eggs & dukkah 10.25 ✓

Severn & Wye smoked salmon with scrambled eggs 13.5

**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 + 5.00

Add mixed berries +4.50

Add Severn & Wye smoked salmon +6.00

PASTRIES

Coissant 2.5 Pain au chocolat 2.75 Pain au raisin 2.5

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)

Greenberry

LUNCH from 12pm-3pm

Small plates

Soup of the day (see blackboard) 6.75

Chicken liver parfait, seasonal chutney & toast 7

Pickled herrings, beetroot & horseradish relish, sourdough toast 8 *gluten free toast add 1.5*

La Latteria burrata, grilled peaches, peas, & aged balsamic vinegar 9 ✓

Sea bass ceviche, sweet potato, red onion, coriander & chilli 9

Wild mushrooms, parmesan polenta, poached egg & truffle oil 9 ✓

Salads

Endive, Roquefort & candied pecan salad 7.5/10.25 GF

Greenberry salad (see blackboard)

Chicken, avocado & pumpkin seed salad 9/13 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 🌱

Large plates

Reuben sandwich, cowboy pickles 13

Lemon & herb risotto 14 GF

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

Chalk stream trout, new potatoes, peas & samphire 16

Moroccan spiced lamb burger, pickled cucumber, harissa mayo & sweet potato fries 15

Longhorn cheese burger, burger relish, crispy shallots, pickled red onions & skin on fries 14 + bacon 1.5

Longhorn sirloin, rocket & Parmesan 23 GF

SIDES

Tenderstem broccoli, pistachio, chilli & mint butter 5.5

Mixed leaves 3 Imam Bayaldi 4

Skin on fries 4 Sweet potato fries 4.5 All sides GF

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.

Unfortunately we may not be able to give tables away to customers who are not dining with us. Changes or substitutes on the menu are politely declined during weekend brunch service.

