

WEEKEND BRUNCH

Saturday 9-3 / Sunday 9-4

Greenberry

FRUIT, SEEDS & GRAINS

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

Jumbo oat porridge, bananas, honey & cinnamon 4.25 ✓
(oat milk, Bon soy or homemade almond milk +0.60)

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

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

EGGS *Our eggs are old breed Burford Browns from 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) 6.5 (double) 13

Eggs Florentine (single) 6 (double) 12 ✓

Eggs Royale (single) 7.50 (double) 15

Shakshuka with harissa yoghurt & sourdough toast* 10.5 ✓

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

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 (contains nuts) ✓

Severn & Wye smoked salmon with scrambled eggs 13.5

*Gluten free bread available Add 1.5

Add egg, roast tomato, Portobello mushrooms, sausage, baked beans +2 each

Add bacon, avocado, spinach, fried halloumi +4 each

Add chorizo + 5

Add mixed berries +4.5

Add Severn & Wye smoked salmon +6

PASTRIES

Croissant 2.5 Pain au chocolat 2.75 Pain au raisin 2.5

APÉRITIFS from 10am

COCKTAIL OF THE MONTH - PRIMROSE FIZZ 8

Campari, Prosecco, grapefruit, elderflower

Bloody Mary 8.5

Passion fruit Bellini 7

NV Brut Champagne Brocard Pierre Cote des Bar 10.5 125ml

2016 Rathfinny Rosè Brut, Sussex England 10.5 125ml

We have a full wine list and drinks list available

LUNCH from 11am

Soup of the day (see blackboard) 6.75 GF

Endive, Roquefort & candied pecan salad 7.5/10.25 ✓ GF

Greenberry salad (see blackboard) GF

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 (contains nuts)

Chicken liver parfait, seasonal chutney & toast 7

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

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

Reuben sandwich, cowboy pickles 13

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

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

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

SIDES

Tenderstem broccoli, pistachio, chilli & mint butter 5.5

Mixed leaves 3 Imam Bayaldi 4

Skin on fries 4 Sweet potato fries 5 All sides GF

CHEESE, PUDDING & ICE CREAM

Cheese selection, seasonal chutney. oatcakes 9

Valrhona chocolate brownie, salted caramel ice cream 6.75 GF

New York style cheesecake, seasonal fruit 6

Poached apple & plum, pistachio & oat crumble, vanilla ice cream 7

Orange & almond cake, creme fraiche 5.5 GF

Morfudd's ice cream and sorbets GF

Scoops: one 2.75 two 4.5 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.