

A la carte

Cocktail of the month -Spring blossom 12

Tanqueray gin, Chambord, cardamom syrup, rose water

Homemade focaccia 6

Cold pressed olive oil and aged balsamic

Starters		Mains	
Asparagus & wild garlic soup Crème fraîche	9	Devonshire crab linguine Lemon, parsley & chilli	19
Tempura courgette Goat cheese bon bon, truffle mayo	8.5	Squid ink risotto Salt and pepper squid, chicken jus	17
Whipped cod's roe	14		23
Wild mushrooms, crispy poached egg Korean style meatballs	11.5	Grain mustard jus, capers, sage, crispy pancetta (served pink)	
Crushed peanuts, Gochujang aioli	11.5	Blackened salmon	25
Baby octopus Ratte potatoes, mojo rojo sauce	9.5	Roasted baby gem, Sriracha butter, lemongrass, kaffir lime $\&$ coconut sauce	
Roast whole aubergine Lemon tahini, pomegranate molasses, lychee	11.5	Pan roasted hake Bilbaina sauce, wakame seaweed, olives	29

Greenberry classics

Roast cauliflower 'Rarebit' Green lentils, chermoula, crispy chickpeas (vegan option available)	Moroccan spiced lamb burger Pickled cucumber, harissa mayonnaise, sweet potato fries	Chicken Schnitzel St Ewe fried egg, capers, anchovies
16	19	23
Roasted quails	Smoked fish pie	Vegan burger
Two whole quails, peas, tarragon & chicken jus	Haddock, salmon, cod, tiger prawns, boiled egg, dill béchamel & Red Leicester mash	Moving Mountains patty, vegan cheese, garlic 'aioli', crispy onions, fries
23	25	17

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	Salads	
The Greenberry	Chicken & avocado	Roast cauliflower
Raw and pan roasted Wey valley asparagus, apple, walnut lemon & Parmesan sourdough crumb	Gem lettuce, toasted pumpkin seeds	Dukkah, radish, pomegranate, herbs &sweet potato hommous
17	16	16
	Sides	
Tenderstem broccoli Marmite butter, pine nuts 6	Tomato & basil salad Vegan feta 6	Savoy cabbage Tomato concasse, spring onions, capers
Fries 6	Sweet potato fries	Rocket & parmesan salad
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