

WEEKEND

Greenberry

BRUNCH 9-3

FRUIT, SEEDS & GRAINS

Homemade granola, Greek yoghurt, mixed berries compote & Eryri honey 8.5 ✓

Jumbo oat porridge, bananas, Eryri honey & cinnamon 6 (oat milk, soya or homemade almond milk +1) ✓

Fluffy pancake, ricotta, banana, maple syrup 12.5 ✓

EGGS Our eggs are St Ewe Rich Yolk

Unfortunately we are unable to alter dishes on our weekend brunch menu as this may cause delays

Eggs poached or fried, sourdough toast* 8 ✓

Scrambled eggs, sourdough toast* 10 ✓

Breakfast - two eggs any style, sausage & streaky bacon, Portobello mushroom, slow roast tomato, sourdough toast* 17

Vegetarian - two eggs, fried halloumi, Haas avocado, Portobello mushroom & slow roast tomato, sourdough toast* 17 ✓

Waffle, maple glazed bacon, poached eggs & Haas avocado 16

Eggs Benedict 15

Eggs Florentine 15 ✓

Eggs Royale 17

Shakshuka with harissa yoghurt & sourdough toast* 15 ✓

Roast squash, cherry tomatoes, feta & pomegranate on spinach with poached egg & sumac 13 GF ✓

ON SOURDOUGH TOAST*

Portobello mushrooms, poached egg, hollandaise & truffle oil 12 ✓

Haas avocado with tomato, spring onion & coriander salsa 12 ✓

Haas avocado, sweet potato hummus, two poached eggs & dukkah 15 (contains nuts) ✓

John Ross Scottish smoked salmon with scrambled eggs 19

**Gluten free bread available Add 1.5*

Add roast tomato, sausage, baked beans +2.5 each
Add one egg, Portobello mushrooms +3 each
Add bacon, avocado, spinach, fried halloumi +4 each
Add turkey bacon +5 each
Add Loch Fyne smoked salmon +9

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.

All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill which is distributed to all staff (less 5p per £1 for credit card charges & administration costs relating to distribution of the TRONC. The company does not profit from this)

LUNCH 11-3

Salads & appetisers

Asparagus & wild garlic soup, crème fraîche 9 ✓

Roast cauliflower, dukkah, radish, pomegranate, herbs & sweet potato hummus 16 GF 🌱

Greenberry salad - Raw and pan roasted Wye valley asparagus, apple, walnut lemon and Parmesan sourdough crumb 17 ✓

Chicken, avocado & pumpkin seed salad 16 GF

Roast whole aubergine, lemon tahini, pomegranate molasses, lychee 11.5 🌱

Sandwiches & large plates

John Ross Scottish smoked salmon bagel, cream cheese, dill, red onion, capers & lemon 12

Kimchi grilled cheese sandwich & pickles 12 ✓

Pumpernickel Reuben - salt beef, Emmental, sauerkraut, Russian dressing & pickles on bagel 16

Blackened salmon, roasted baby gem, Sriracha butter, lemongrass, kaffir lime, coconut sauce & crispy onions 25

Moroccan spiced lamb burger, pickled cucumber, sweet potato fries, harissa mayo 19

Vegan burger. Moving Mountains patty, vegan cheese, garlic 'aioli', crispy onions, fries 18 🌱

Chicken Schnitzel, St Ewe fried egg, capers & anchovies 23

Sides (All 6)

Tenderstem broccoli, Marmite butter, pine nuts

Tomato & basil salad, vegan feta

Rocket & Parmesan salad

Fries Sweet potato fries

Puddings

Dark chocolate brownie, salted caramel ice cream 8.5 GF

New York style cheesecake 8.5

Dark chocolate ganache, popping candy, macerated chilli & orange 7.5

Spiced plum and apple crumble, vanilla ice cream 9

Tarte Tatin, vanilla ice cream 8

Affogato al caffè 5.5

Ice creams & sorbets scoops: one 3.5 two 6 three 9

Vegetarian ✓

Vegan 🌱

Gluten free GF

