

Greenberry

A la carte

Cocktail of the month -Sangria

Glass 8 / Jug 26

Homemade focaccia 6

Tomato gremolata

Starters

Gazpacho Served chilled	9
Tempura courgette Goat cheese bon bon, truffle mayo	8.5
Whipped cod's roe Fennel flatbread, pickled mustard seeds & chive infused oil	11.5
Pan seared Scottish mackerel Roasted beetroot, fennel, dill & lemon yogurt	12
Burrata Peach, heirloom tomatoes, balsamic	11
Arancini Tomato & black olive sauce	8

Mains

Devonshire crab linguine Lemon, parsley & chilli	19
Jerusalem artichoke risotto Spinach & walnut pesto	16
Blackened salmon 'Niçoise' New potatoes, green beans, soft boiled eggs, tomatoes, black olives & lettuce	23
Pan roasted sea bream Broad beans, crushed new potatoes, samphire, caper & lemon butter dressing	22
Lamb rump (served pink) Cauliflower tabbouleh, baba ganoush, pomegranate, mint yogurt	27

Greenberry classics

Vegan roast cauliflower 'Rarebit'

Green lentils, chermoula, crispy chickpeas

16

Sutton Hoo chicken Milanese

Sauce Gribiche & rocket salad

23

Moroccan spiced lamb burger

Pickled cucumber, harissa mayonnaise, sweet potato fries

19

Vegan burger

Moving Mountains patty, vegan cheese, garlic 'aioli', crispy onions, fries

18

Salads

The Greenberry

Red & yellow watermelon, roasted courgette, feta, black olives, chilli, mint & sumac

16

Chicken & avocado

Gem lettuce, toasted pumpkin seeds

16

Roast cauliflower

Dukkah, radish, pomegranate, herbs & sweet potato hummus

16

Sides

Seasonal greens

6

Tenderstem broccoli

Romesco sauce

7

Heritage carrots

Whipped tofu, apricot harissa & dukkah

7

Fries

6

Sweet potato fries

6

Rocket & parmesan salad

6