

# Greenberry

*A la carte*

## Cocktail of the month - Sangria

Glass 8 / Jug 26

### Homemade focaccia 6

Tomato gremolata

## Starters

<b>Pea &amp; mint soup</b> Crème fraîche (served hot or chilled)	9
<b>Tempura courgette</b> Goat cheese bon bon, truffle mayo	8.5
<b>Whipped cod's roe</b> Fennel, dandelion & radish, lemon dressing	11.5
<b>Pan seared mackerel</b> Pickled rhubarb	10
<b>Whole globe artichoke</b> Vinaigrette	9
<b>Roast whole aubergine</b> Lemon tahini, pomegranate molasses, lychee	11.5

## Mains

<b>Devonshire crab linguine</b> Lemon, parsley & chilli	19
<b>Pea, broad bean &amp; lemon zest risotto</b> Whipped ricotta	15
<b>Blackened salmon</b> Lollo lettuce, cherry tomatoes, avocado, cucumber, pink fir potatoes, balsamic reduction	23
<b>Pan roasted sea bream</b> Broad beans, crushed new potatoes, samphire & lemon butter dressing	22
<b>Lamb rump (served pink)</b> Puy lentils, green beans & salsa verde	27

## Greenberry classics

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

## Salads

<b>The Greenberry</b> White crab meat, samphire, baby gem, radish, shaved cucumber, crab mayo, lemon & dill dressing	<b>Chicken &amp; avocado</b> Gem lettuce, toasted pumpkin seeds	<b>Roast cauliflower</b> Dukkah, radish, pomegranate, herbs & sweet potato hommous
17	16	16

## Sides

<b>Seasonal greens</b> 6	<b>Isle of Wight tomato salad</b> Basil & balsamic vinegar 6	<b>Heritage carrots</b> Whipped tofu, apricot harissa & dukkah 7
<b>Fries</b> 6	<b>Sweet potato fries</b> 6	<b>Rocket &amp; parmesan salad</b> 6