

Greenberry

A la carte

Cocktail of the month - The Charmer 12

Vanilla vodka, passoa, orgeat, lime juice, Champagne

Homemade focaccia 6

Tomato gremolata

Starters

Pea & mint soup Crème fraîche	9
Tempura courgette Goat cheese bon bon, truffle mayo	8.5
Whipped cod's roe Wild mushrooms, crispy poached egg	14
Korean style meatballs Crushed peanuts, Gochujang aioli	11.5
Whole globe artichoke Vinagrette	9
Roast whole aubergine Lemon tahini, pomegranate molasses, lychee	11.5

Mains

Devonshire crab linguine Lemon, parsley & chilli	19
Lemon zest & herb risotto Lemon juice & parsley	17
Calves liver and mash Grain mustard jus, capers, sage, crispy pancetta (served pink)	23
Blackened salmon Roasted baby gem, Sriracha butter, lemongrass, kaffir lime & coconut sauce	25
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 Two whole quails, peas, tarragon & chicken jus	Smoked fish pie Haddock, salmon, cod, tiger prawns, boiled egg, dill béchamel & Red Leicester mash	Vegan burger Moving Mountains patty, vegan cheese, garlic 'aioli', crispy onions, fries
23	25	17

Salads

The Greenberry White crab meat, pan roasted asparagus, baby gem, radish, shaved cucumber, lemon & tarragon dressing	Chicken & avocado Gem lettuce, toasted pumpkin seeds	Roast cauliflower Dukkah, radish, pomegranate, herbs & sweet potato hommous
17	16	16

Sides

Tenderstem broccoli Marmite butter, pine nuts	Tomato & basil salad Vegan feta	Savoy cabbage Tomato concasse, spring onions, capers
6	6	8
Fries	Sweet potato fries	Rocket & parmesan salad
6	6	6