

Greenberry

A la carte

Cocktail of the month - Spring blossom 12

Tanqueray gin, Chambord, cardamom syrup, rose water

Homemade focaccia 6

Tomato gremolata

Starters

Asparagus & wild garlic 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
Baby octopus Ratte potatoes, mojo rojo sauce	9.5
Roast whole aubergine Lemon tahini, pomegranate molasses, lychee	11.5

Mains

Devonshire crab linguine Lemon, parsley & chilli	19
Squid ink risotto Salt and pepper squid, chicken jus	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 Raw and chilli pan roasted Wye valley asparagus, apple, walnut lemon & Parmesan sourdough crumb	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