

A la carte

Cocktail of the month -Strawberry Caipirinha 11.5

Velho Barreiro cachaça, fresh strawberries, lime & sugar

Homemade focaccia 5

Tomato gremolata

Starters		Mains	
ss ₉	Devonshire crab linguine Lemon, parsley & chilli	19	
7.5	Squid ink risotto Salt and pepper squid, chicken jus	17	
14	Calves liver and mash	23	
	Grain mustard jus, capers, sage, crispy pancetta (served pink)		
11.5	Blackened salmon	25	
14.5	Burnt leeks, lemongrass & coconut cream, crispy onions		
11.5	Pan roasted hake Bilbaina sauce, wakame seaweed, olives	27	
	7.5 14 11.5 14.5	Devonshire crab linguine Lemon, parsley & chilli 7.5 Squid ink risotto Salt and pepper squid, chicken jus 14 Calves liver and mash Grain mustard jus, capers, sage, crispy pancetta (served pink) 11.5 Blackened salmon Burnt leeks, lemongrass & coconut cream, crispy onions Pan roasted hake	

Greenberry classics

Roast cauliflower	Moroccan spiced lamb	Chicken Schnitzel
'Rarebit' Green lentils, chermoula, crispy chickpeas	burger	St Ewe fried egg, capers,
	Pickled cucumber, harissa mayonnaise, sweet potato fries	anchovies
16	19	23
Lamb shank	Smoked fish pie	Vegan burger
Curried sweet potato puree, dukkah, verbena lemon	Haddock, salmon, cod, tiger prawns, boiled egg, dill béchamel & Red Leicester mash	Moving Mountains patty, vegan cheese, garlic 'aioli', crispy onions, pomme frites
32	25	17

Salads

Chicken & avocado	Roast cauliflower
Gem lettuce, toasted pumpkin seeds	Dukkah, radish, pomegranate, herbs &sweet potato hommous
16	16
Sides	
Tomato salad Balsamic dressing, pinenuts 6	Savoy cabbage Tomato concasse, spring onions, capers
Sweet potato fries	Rocket & parmesan
	Gem lettuce, toasted pumpkin seeds 16 Sides Tomato salad Balsamic dressing, pinenuts 6 Sweet potato fries