


WEEKEND BRUNCH
Saturday & Sunday 9-3

Greenberry

FRUIT, SEEDS & GRAINS

Homemade granola, Greek yoghurt, mixed berries compote & Eryri honey 8.50 ✓

Jumbo oat porridge, bananas, cinnamon & Eryri honey 6 (oat milk, soy milk or homemade almond milk + 1) ✓

Tofu poke bowl, quinoa, edamame, pickled cucumber, avocado, radish, coriander, sesame seeds, nori, crispy buckwheat 12.5 
Add "hot oak smoked" salmon +4.5

Fluffy pancake, poached rhubarb, labneh, pistachio & rhubarb syrup 14 ✓

EGGS Rich Yolk St Ewe, Cornwall

Eggs poached or fried, sourdough toast* 8 ✓

Scrambled eggs, sourdough toast* 10 ✓

Breakfast - two eggs any style, sausage & streaky bacon, Portobello mushrooms, slow roast tomato, sourdough toast* 17

Vegetarian - two eggs, fried halloumi, Haas avocado, Portobello mushrooms & slow roast tomato, sourdough toast* 17 ✓

Waffle, maple glazed bacon, poached eggs & Haas avocado 16

Eggs Benedict 15 (Ham)

Eggs Florentine 15 (Spinach) ✓

Eggs Royale 17 (Smoked salmon)

Shakshuka with harissa yoghurt & sourdough toast* 15.00 ✓

Roast squash, cherry tomatoes, feta & pomegranate on spinach with poached egg & sumac 13. GF ✓

ON SOURDOUGH TOAST*

Portobello mushrooms, poached egg, hollandaise & truffle oil 12 ✓

Haas avocado with tomato, spring onion & coriander salsa 12 ✓

Devonshire crab, poached egg & hollandaise 16

Haas avocado, sweet potato hummus, two poached eggs & dukkah 15 (contains nuts) ✓

John Ross Scottish smoked salmon with scrambled eggs 19

*Gluten free bread available Add 1.5

Add roast tomato, sausage, baked beans +2.5 each
Add one egg, Portobello mushrooms, +3 each
Add bacon, avocado, spinach, fried halloumi +4 each
Add chorizo, turkey bacon 5 each
Add John Ross Scottish smoked salmon +9

PASTRIES

Croissant 2.5 Pain au chocolat 2.75 Almond Croissant 2.75

All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill which is distributed to all staff (less 5p per £1 for credit card charges & administration costs relating to distribution of the Tronc. The company does not profit from this)

APÉRITIFS from 10am

Bloody Mary 9


Passion fruit Bellini or peach Bellini 9

Mimosa 11

NV Brut Champagne Brocard Pierre Cote des Bar 13 125ml

We have a full wine list and drinks list available

LUNCH from 11am

Soup of the day (see blackboard) 7 


Roast cauliflower "Rarebit", green lentils, chermoula, crispy chickpeas, béchamel 16

Endive, Roquefort & candied pecan salad 14 ✓ GF

Greenberry salad (see blackboard)

Chicken, avocado & pumpkin seed salad 16 GF

Wild rice, quinoa, butternut squash, goats cheese, spring onion, rocket & pomegranate salad 16 ✓ GF

Roast cauliflower, herbs, radish, dukkah & sweet potato hummus 16 (contains nuts) 

Kimchi grilled cheese sandwich & pickles 12

Pumpernickel Reuben- salt beef, Emmental, sauerkraut, Russian dressing & pickles on Pumpernickel bagel 16

Moroccan spiced lamb burger, pickled cucumber, sweet potato fries & harissa mayo 19

Vegan burger, smoked vegan 'cheddar', crispy onions, skin on fries & vegan garlic aioli 18 

John Ross Scottish smoked salmon bagel, creme cheese, dill, red onion, capers & lemon 12

SIDES All sides GF

Tenderstem broccoli, marmite butter, pine nuts 6

Rocket & Parmesan 6 Confit tomato & crispy basil salad, vegan feta 6

Skin on fries 6 Sweet potato fries 6

Miso glazed aubergine 5 Rocket & Parmesan 5

CHEESE, PUDDING & ICE CREAM

Dark chocolate brownie, salted caramel ice cream 8.5 GF (contains nuts)

New York style cheesecake, seasonal fruit 8.5

Apple & cinnamon tarte tatin, vanilla ice cream 8

Chocolate ganache, orange & chilli syrup 7.5

Affogato al caffe 5.50

Morfudd's ice cream and sorbets GF

Scoops: one 3 two 6 three 7.50 See blackboard

✓ Vegetarian

 Vegan

GF Gluten free


Please note while some dishes are gluten free our kitchen is not a gluten free environment. Some dishes contain nuts.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Please let us know about any food allergies or intolerance.


Unfortunately we may not be able to give tables away to customers who are not dining with us. Changes or substitutes on the menu are politely declined during weekend brunch service.

BUBBLES

	125ml	750ml
2020 Prosecco Valdobbiadene Superiore D.O.C.G. Brut La Farra Veneto Italy	7.00	39.50
NV Tradition Brut Champagne Brocard Pierre Côte des Bar Champagne France 	12.00	59.50
2018 Rathfinny Sparkling Rosé Brut Sussex England	12.50	62.00

Glass Carafe Bottle

WHITE


	125ml	500ml	750ml
2020 Picpoul de Pinet Grange Des Rocs Languedoc France 	5.00	17.00	25.00
2018 Malagousia Vourvoukelis Estate Thrace Greece	6.50	25.25	36.50
2020 Dry Riesling Gutswein Stefan Winter Rheinhessen Germany	7.25	27.00	39.50
2020 Pouilly-Fumé Domaine Treuillet Loire France	7.50	28.25	41.00
2020 Leeuwin Estate Art Series Riesling Margaret River Australia	8.25	32.50	46.50
2020 Chablis Domaine Besson Burgundy France	8.50	33.50	49.00

BY CORAVIN

	125ml	750ml
2017 Gewurztraminer Domaine Marcel Deiss Alsace France 	11.50	57.00
2020 Testalonga El Bandito Cortez (Chenin blanc) Swartzland S.Africa  	12.00	58.00
2019 Chablis Domaine Vincent Dauvissat Burgundy France	18.00	90.00
2009 'Bréze' Saumur Blanc Clos Rougeard Loire France	26.00	





Glass Carafe Bottle

PINK & CHILLED RED


	125ml	500ml	750ml
2020 Pinot Gris Rosé Domaine de la Provenquière IGP d'Oc France	5.50	19.75	29.50
2020 'Hurluberlu' Cabernet Franc Sébastien David, Loire, Vin de France (red) 	6.00	24.00	34.00

Glass Carafe Bottle

RED

	125ml	500ml	750ml
2020 'Le Petite Syrah' Domine Mas Montel Pays d'Oc Languedoc France	5.00	16.50	24.00
2020 Bobal 'Ecologica' Bodegas Nodus Valencia Spain   	5.00	16.50	24.00
2018 Château la Grave Singalier Bordeaux Supérieur France	6.25	22.00	32.50
2019 Cabernet Franc Domaine La Tour Beaumont Haut Poitou Loire Franc	6.50	25.00	36.00
2020 'Azalée' Domaine Lombard IGP de la Drôme (Northern Rhône) France 	7.00	26.50	39.00
2019 'Hedgehog' Xinomavro Alpha Estate Macedonia Greece	7.00	26.50	39.00
2018 Pinot noir vom Kalkstein Weingut Claus Schneider Baden Germany	9.00	33.00	49.00
2016 Brao Vinyes Velles Nobles Acústic Celler Montsant Spain	9.75	38.00	55.00

BY CORAVIN

	125ml	750ml
2018 Saumur Rouge Domaine Guiberteau Loire France	12.00	58.00
2015 Poggio Bestiale Rosso della Maremma Fattoria di Magliano, Scansano, Tuscany 	12.50	62.00
2009 'Bourg' Clos Rougeard Saumur Champigny Loire France	32.00	

