

**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 +4.50

Fluffy pancake, ricotta, banana, maple syrup 12.5 ✓

**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 ✓

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

**Breakfast Sides**

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

**APÉRITIFS from 10am**

Bloody Mary 9  
Passion fruit Bellini 9 Mimosa 11  
NV Brut Champagne Brocard Pierre Cote des Bar 13125ml  
2018 Rathfinny Rosé Brut, Sussex England. 14 125ml

**We have a full wine list and drinks list available**

**LUNCH from 11am**

Soup of the day (see blackboard)

Roast cauliflower 'Rarebit', green lentils, chermoula, crispy chickpeas, béchamel 16.00 ✓

Endive, Roquefort & candied pecan salad 14 ✓ GF

Greenberry salad (see blackboard)

Chicken, avocado & pumpkin seed salad 16.00 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) ✓ GF

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: Moving Mountains, vegan cheese, garlic 'aioli', crispy onions, fries 18 ✓

John Ross Scottish smoked salmon bagel, cream 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

**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

Ice cream and sorbets Scoops: one 3.5 two 6 three 9 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. Some dishes may contain Genetically modified ingredients.*

*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.**

