

WEEKEND BRUNCH
Saturday & Sunday 9-3

Greenberry

FRUIT, SEEDS & GRAINS

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

Jumbo oat porridge, bananas, cinnamon & 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, mixed berries, ricotta & maple 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) ✓

Smokin' Brothers 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 Smokin' Brothers 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)

Vegan roast cauliflower "Rarebit", green lentils, chermoula, crispy chickpeas, béchamel 16

Greenberry salad (see blackboard)

Endive, Roquefort & candied pecan salad 14 ✓ GF

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 🌱

Smokin' Brothers smoked salmon bagel, creme cheese, dill, red onion, capers & lemon 12

SIDES All sides GF

Rocket & Parmesan 6. Seasonal greens 6

Heritage carrots, whipped tofu, apricot harissa & dukkah 7

Tenderstem broccoli, romesco sauce 7

Skin on fries 6 Sweet potato fries 6

CHEESE, PUDDING & ICE CREAM

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

New York style cheesecake, fresh blackberries 8.5

Strawberry Eton mess 9

Lemon tart, crème fraîche & raspberries 8.5

Affogato al caffè 5.50

Morfudd's ice cream and sorbets GF
Scoops: one 3.50 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.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
Please note some of our dishes contain genetically modified products.
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.**

