Brunch Menu

9-3pm Monday – Friday

[**DOWNLOAD MENU**](http://greenberrycafe.co.uk/wp-content/uploads/2019/02/new-weekday-brunch-menu-Feb-2019.pdf)

Fruit, Seeds & Grains

Homemade granola, Greek yoghurt, mixed berries & honey  
**6.75** V

Fruit salad, lemongrass syrup  
**6.50** Vg, GF

Jumbo oat porridge, bananas, honey & cinnamon  
**4.25** V

Quinoa porridge, saffron, cardamom, chopped dates, almond milk  
**4.50** Vg, GF

Fluffy pancake, ricotta, mixed berries, maple syrup  
**9.00** V

Eggs

*Our eggs are old breed Burford Browns from Clarence Court*

Eggs poached or fried, sourdough toast\*  
**5.50**V

Scrambled eggs with sourdough\*  
**7.00** V

Breakfast – two eggs any style, Dingley Dell sausage & streaky bacon, Portobello mushroom, slow roast tomato, sourdough toast\*  
**11.50**

Vegetarian – two eggs, pan-fried halloumi, Haas avocado, Portobello mushroom & slow roast tomato, sourdough toast\*  
**11.50** V

Waffle, maple glazed bacon, poached eggs & Haas avocado  
**13.50**

Eggs Benedict  
(single) **6.00** (double) **12.00**

Eggs Florentine  
(single) **6.00** (double) **12.00** V

Eggs Royale  
(single) **7.25** (double) **14.50**

Kedgeree with poached egg  
**9.50**

Shakshuka with harissa yoghurt & sourdough toast\*  
**9.50** V

Roast squash, cherry tomatoes, feta & pomegranate on spinach with poached egg & sumac **9.50** V, GF

On Sourdough Toast\*

Portobello mushrooms, poached egg, hollandaise & truffle oil  
9.50 V

Haas avocado with tomato, spring onion & coriander salsa  
8.25 V

Haas avocado, sweet potato hummus, two poached eggs & dukkah  
9.50 V

H. Forman & son smoked salmon with scrambled eggs  
13.00

\*Wild Thexton’s gluten free bread Add 1.50

Extras

Add Egg, roast tomato, Portobello, sausage, baked beans  
**+2.00** each

Add bacon, spinach, Haas avocado, halloumi  
**+4.00** each

Add mixed berries, chorizo  
**+5.00** each

Add H.Forman & son smoked salmon  
**+6.00**

Pastries

Croissant  
**2.25**

Pain au chocolat  
**2.75**

Pain aux raisins  
**2.75**

Almond croissant  
**3.25**

Apéritfs from 10am

Giovanni’s February Cocktail “The Gracenote”

Vodka, blood orange, Agua de Madre, St Germain, lime  
**8.00**

Bloody Mary  
**7.50**

Passion fruit Bellini  
**9.50**

NV Tradition Brut Champagne Brocard Pierre Cote des Bar, Champagne France  
**10.50** 125ml

2012 Gusbourne Estate Blanc de Blanc, Kent  
**11.50** 125ml

Impens 8 Cider, Somerset  
**5.50** 500ml

Juices, Smoothies & Pressed juice

Blood orange  
**5.00**

Orange, Apple, Grapefruit  
**4.00**

Home made smoothies and pressed juices  
**4.95**

Soft drinks

Homemade lemonade  
**2.75**

Elderflower mint cooler  
**3.50**

Virgin Mary  
**4.00**

Llanllyr Source Mineral water, Cymru still/sparkling  
small **2.00** large **3.00**

### Friut, Seeds & Grains

Homemade granola, Greek yoghurt, mixed berries & honey  
**6.75** V

Fruit salad, lemongrass syrup  
**6.50** Vg, GF

Jumbo oat porridge, bananas, honey & cinnamon  
**4.25** V

Quinoa porridge, saffron, cardamom, chopped dates, almond milk  
**4.50** Vg, GF

Fluffy pancake, ricotta, mixed berries, maple syrup  
**9.00** V

### Eggs

Our eggs are old breed Burford Browns from Clarence Court

Eggs poached or fried, sourdough toast\*  
**5.50**V

Scrambled eggs with sourdough\*  
**7.00** V

Breakfast – two eggs any style, Dingley Dell sausage & streaky bacon, Portobello mushroom, slow roast tomato, sourdough toast\*  
**11.50**

Vegetarian – two eggs, pan-fried halloumi, Haas avocado, Portobello mushroom & slow roast tomato, sourdough toast\*  
**11.50** V

Waffle, maple glazed bacon, poached eggs & Haas avocado  
**13.50**

Eggs Benedict  
(single) **6.00** (double) **12.00**

Eggs Florentine  
(single) **6.00** (double) **12.00** V

Eggs Royale  
(single) **7.25** (double) **14.50**

Kedgeree with poached egg  
**9.50**

Shakshuka with harissa yoghurt & sourdough toast\*  
**9.50** V

Roast squash, cherry tomatoes, feta & pomegranate on spinach with poached egg & sumac **9.50** V, GF

### On Sourdough Toast\*

Portobello mushrooms, poached egg, hollandaise & truffle oil  
**9.50 V**

Haas avocado with tomato, spring onion & coriander salsa  
**8.25 V**

Fresh crab, poached egg & hollandaise  
**9.50**

Haas avocado, sweet potato hummus, two poached eggs & dukkah  
**9.50 V**

H. Forman & son smoked salmon with scrambled eggs  
**13.00**

\*Wild Thexton’s gluten free bread Add 1.50

### Extras

Add Egg, roast tomato, Portobello, sausage, baked beans  
**+2.00** each

Add bacon, spinach, Haas avocado, halloumi  
**+4.00** each

Add mixed berries, chorizo  
**+5.00** each

Add H.Forman & son smoked salmon  
**+6.00**

### Pastries

Croissant  
**2.25**

Pain au chocolat  
**2.75**

Pain aux raisins  
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Almond croissant  
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**8.00**

Bloody Mary  
**9.50**

Passion fruit Bellini  
**9.50**

NV Brut Champagne Brocard Pierre Cote des Bar  
**10.50** 125ml

2013 Gusbourne Estate Blanc de Blanc, Kent  
**11.50** 125ml

### LUNCH from 11am

Soup of the day (see blackboard)  
**6.75**

Endive, Roquefort & candied pecan salad  
**7.50/10.25** V, GF

Greenberry salad  
(see blackboard)

Chicken, avocado & pumpkin seed salad  
**8.50/12.50** GF

Wild rice, quinoa, butternut squash, goats cheese, spring  
onion, rocket, mint & pomegranate salad  
**8.25/11.75** V, GF

Roast cauliflower,herbs, radish, dukkah, & sweet potato hummus  
**8.25/11.75** Ve

Chicken liver parfait, seasonal chutney & toast  
**7.00**

Pickled herrings, beetroot & horseradish relish, sourdough toast  
**8.00** gluten free toast add **1.50**

H.Foreman & son smoked salmon bagel, cream cheese, dill, red onion, capers & lemon  
**8.00** \*plain or multi-seed

Reuben sandwich, cowboy pickles  
**13.00**

Moroccan spiced lamb burger, pickled cucumber, harissa mayo & sweet potato fries  
**15.00**

Soba noodles, shiitake & wakame, soy & Sake broth  
**12.75** Ve

### Sides

Tenderstem broccoli, pistachio, chilli & mint butter  
**4.00**

Mixed leaves  
**3.00**

Imam Bayaldi  
**4.00**

Skin on fries  
**4.00**

Sweet potato fries  
**4.50**

All sides GF

### Cheese, Pudding, & Ice Cream

Cheese selection, seasonal chutney. oatcakes  
**9.00**

Valrhona chocolate brownie, salted caramel ice cream  
**6.50**GF

New York style cheesecake, fresh strawberries  
**6.00**

Poached pineapple, coconut crumb, coconut sorbet  
**7.00**

Orange & almond cake, creme fraiche  
**5.50** GF

Morfudd’s ice cream and sorbets  
Scoops: one **2.75** / two **4.50** / three **5.75** GF See blackboard