

Greenspeares

All Day Brunch Menu – Available to Eat In or Takeaway.

Monday – Friday: 8am – 5.30pm (last orders from the kitchen 3.30pm)

Saturday: 9am – 5.30pm (last orders from the kitchen 3.30pm)

Sunday: Closed (due to re-open soon)

Organic Toast & Jam (V, NF)

Out 4.5 / In 4.5

Selection of organic breads w butter
& homemade jam or honey

Fruit Toast (N)

Out 2 / In 2

Gluten Free (GF)

Out 2.5 / In 2.5

Scrambled Eggs on Toast (V, NF) or Poached Eggs on Toast (V, NF)

Out 7 / In 7

Free-range eggs on organic toasted
sourdough w butter

Out 6.5 / In 6.5

Add:

Organic Avocado

Out 3 / In 3.5

Dry-cured Bacon

Out 2.5 / In 2.5

Roasted Tomatoes

Out 4.5 / In 4.5

Smoked Salmon

Out 4.5 / In 5

Gluten Free (GF)

Out 2.5 / In 2.5

Smashed Organic Avocado on Toast (Ve)

Out 9.5 / In 9.5

Organic avocado & rocket w pistachio dukkah
& pomegranate on organic toasted sourdough

Add:

Free-range Poached Egg

Out 1.5 / In 1.5

Scrambled Eggs

Out 4 / In 4

Dry-cured Bacon

Out 2.5 / In 2.5

Roasted Tomatoes

Out 4.5 / In 4.5

Smoked Salmon

Out 4.5 / In 5

Gluten Free (GF)

Out 2.5 / In 2.5

V = Vegetarian, Ve = Vegan, GF = Gluten Free, NF = Nut Free

All dishes may contain traces of allergens.

Posh Tomatoes on Toast (Ve, NF)

Out 8.5 / In 8.5

Fresh heritage tomatoes w basil, celery, seeds
& aged balsamic on organic toasted sourdough

Add:

<i>Free-range Poached Egg</i>	<i>Out 1.5 / In 1.5</i>
<i>Scrambled Eggs</i>	<i>Out 4 / In 4</i>
<i>Organic Avocado</i>	<i>Out 3 / In 3.5</i>
<i>Dry-cured Bacon</i>	<i>Out 2.5 / In 2.5</i>
<i>Smoked Salmon</i>	<i>Out 4.5 / In 5</i>
<i>Gluten Free (GF)</i>	<i>Out 2.5 / In 2.5</i>

Homemade Granola (V, GF)

Out 4.5 / In 6.5

Seasonal compote & Greek yoghurt

Overnight Oats (V, GF)

Out 4.5 / In 6.5

Apple & cinnamon soaked oats w hazelnuts,
Greek yoghurt, dried fruits, nuts & seeds

Oat & British Quinoa Porridge (V, GF)

Out 8 / In 8

Seasonal compote, almond butter,
Greek yoghurt & amber maple syrup

Greenspeares Brunch Bowl (Ve, GF, NF)

Out 7.5 / In 9.5

Brown & black rice, red quinoa, roasted
butternut squash, charred cauliflower, roasted
mushroom w a carrot & ginger dressing

Add:

<i>Free-range Poached Egg</i>	<i>Out 1.5 / In 1.5</i>
<i>Scrambled Eggs</i>	<i>Out 4 / In 4</i>
<i>Organic Avocado</i>	<i>Out 3 / In 3.5</i>
<i>Dry-cured Bacon</i>	<i>Out 2.5 / In 2.5</i>
<i>Smoked Salmon</i>	<i>Out 4.5 / In 5</i>

Chickpea Shakshuka (V, NF)

Out 10.5 / In 10.5

Spiced chickpeas, a baked free-range egg
& goat's curd w organic toasted sourdough & butter

*Gluten Free (GF)**Out 2.5 / In 2.5***Turkish Eggs (V, NF)**

Out 9.5 / In 9.5

Poached free-range eggs, warm garlic yoghurt,
Aleppo chili butter & cucumber salad
w organic toasted sourdough & butter

*Gluten Free (GF)**Out 2.5 / In 2.5***Banana Pancakes (V)**

Out 9 / In 9

W hazelnuts, salted caramel sauce &
cinnamon yoghurt

*Add:**Dry-cured Bacon**Out 2.5 / In 2.5***Tender Lamb Shoulder (GF)**

Out 14 / In 14

12- Hour braised shoulder of lamb w chickpea
puree, baby vegetables, pickled radish,
pine nuts & mint pesto

Lemon-roasted Chicken Sandwich (NF)

Out 5 / In 6

Lemon-roasted chicken w pumpkin seed &
basil pesto, herb-roasted tomatoes & rocket

*Add:**Side Salad**Out 2 / In 2.5**Gluten Free (GF)**Out 2.5 / In 2.5***Free-range Egg & Cress Sandwich (V, NF)**

Out 4 / In 5

Free-range Egg & Cress
w smoked leek mayonnaise & watercress

*Add:**Side Salad**Out 2 / In 2.5**Gluten Free (GF)**Out 2.5 / In 2.5*

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Seasonal Counter Salad (V) – Weekdays only

Medium bowl:

Out 5.5 / In 6.5

Large bowl:

Out 9.5 / In 11.5

Raw Courgette Salad (Ve, GF)

Out 6 / In 7

Raw courgettes, marinated cherry tomatoes,
pine nuts, basil

Persian Cauliflower Salad (Ve)

Out 6 / In 7

Charred cauliflower w pomegranate, dates, spring onions,
smoked almonds & rosemary breadcrumbs

Beef Sirloin Salad (GF, NF)

Out 13.5 / In 16

Rare sirloin of roasted beef
w warm crushed potatoes, broccolini,
pickled red onions, asparagus, coriander
& horseradish mayo

Extras:

Free-range Poached Egg	Out 1.5 / In 1.5
Scrambled Eggs	Out 4 / In 4
Organic Avocado	Out 3 / In 3.5
Dry-cured Bacon	Out 2.5 / In 2.5
Roasted Tomatoes	Out 4.5 / In 4.5
Smoked Salmon	Out 4.5 / In 5
Side Salad	Out 2 / In 2.5

Drinks

Freshly-Pressed Juice

Orange – Out 4 / In 5

Grapefruit – Out 4 / In 5

All Green – Out 6 / In 6.5

Smoothies

Cacao, Almond & Quinoa Smoothie – Out 6.5 / In 7

Honeydew Melon & Pear Smoothie – Out 6.5 / In 7

Cold Drinks

Belu Still / Sparking Mineral Water – 2

Luscombe Elderflower / St Clements – 2

Dash Water Lemon / Raspberry – 2

Jax Coconut Water – 3.5

Rosemary Water – 3.5

Jarr Kombucha Ginger / Passionfruit – 4

Biomel Coconut Milk Kefir – 2

Coffee

Made w Caravan Daily Blend Espresso & Estate Dairy Whole Milk.

Double Espresso – 2.5

Americano – 2.5

Cortado – 3

Macchiato – 3

Flat White – 3

Cappuccino – 3

Latte – 3

Mocha – 3.5

Hot Chocolate – 3.5

Alternative milks (Oat, Almond, Soya, Coconut) – 0.5

Extra shot – 0.5

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Tea & Infusions

Canton English Breakfast – 2.5

Canton Earl Grey – 2.5

Canton Jade Tips, Green – 3

Canton Jasmine Pearls, Green - 3

Canton Silver Needle, White – 3

Canton Lemongrass & Ginger – 2.5

Canton Berry & Hibiscus – 2.5

Canton Chamomile – 2.5

Canton Triple Mint – 2.5

Fresh Mint or Lemon – 2.5

Lalani & Co. Single Batch Mountain Green 2017, Green – 4

Lalani & Co. Single Batch Assam Malt 2nd Flush 2016, Black – 4

Lalani & Co. Single Batch Spring Smoke 2017, Oolong – 4

Lalani & Co. Single Batch Premium Earl Grey – 4

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