

SPARKLING 125ml

Prosecco, Bisol, Jeio, Veneto, Italy	7.25
Veuve Clicquot Yellow Label, Champagne, France, NV	13.95
Nyetimber Classic Cuvée, West Sussex, England	14.25
Veuve Clicquot Rosé, Champagne, France, NV	16.50

THIRST QUENCHERS

British Royale <i>Sacred Sloe Gin, Nyetimber Classic Cuvée</i>	12.50
Bloody Mary <i>Granary Square vegan spice mix, tomato juice and Wyborowa Vodka</i>	8.75
Peach Bellini <i>Peach pulp and Prosecco</i>	8.75
Aperol Spritz <i>Aperol, Prosecco and Fever-Tree Soda with an orange twist</i>	9.50
Granary VLS <i>Ketel One Citroen Vodka and Fever-Tree Mexican Lime & Yuzu Soda</i>	9.25
Aromatic Spritz <i>Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda</i>	8.50
Virgin Spritz <i>Seedlip Grove 42, Acorn Bitter Aperitif & Fever-Tree Italian Blood Orange Soda finished with orange and olives</i>	6.95

GIN & TONIC SELECTION

Strawberry & Cream G&T <i>Dockyard Strawberry & Cream Gin with Fever-Tree Elderflower Tonic, fresh strawberries and mint</i>	10.75
Seville G&T <i>Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic</i>	10.75
Rhubarb & Raspberry G&G <i>Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale</i>	11.00
Hemingway G&T <i>Beefeater 24 Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry</i>	9.75
Classic Copper G&T <i>Belgian Copperhead Gin, Fever-Tree Mediterranean Tonic with juniper berries and orange zest</i>	13.25

GIFT VOUCHERS

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you.

Available to purchase in the restaurant or online granarysquarebrasserie.com

GRANARY SQUARE BRASSERIE

BRUNCH MENU

Truffle arancini <i>Fried Arborio rice balls with truffle cheese</i>	Spiced green olives <i>Gordal olives with chilli, coriander and lemon</i>	Salted smoked almonds <i>Hickory smoked and lightly spiced</i>	Zucchini fritti <i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>	Salt-crusted sourdough bread <i>With salted butter</i>
5.95	3.50	3.25	5.95	4.25

STARTERS

Garden pea soup – 6.75 <i>Crushed peas, crispy tuile, coconut cream and edible flowers</i>	Jackfruit and peanut bang bang salad – 7.95 <i>Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander</i>	Laverstoke Park Farm buffalo mozzarella – 9.25 <i>Grapes, mint, parsley and hazelnuts</i>	Duck liver parfait – 8.25 <i>Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche</i>
Crispy duck salad – 7.95 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>	Oak smoked salmon – 9.95 <i>Black pepper, lemon, and dark rye bread</i>	Tempura prawns with salt and pepper squid – 9.50 <i>Crunchy fried prawns, wasabi miso sauce, Sriracha</i>	Crab and apple salad – 11.95 <i>Cucumber, watermelon, radish, edamame and coriander</i>
	Steak tartare – 9.50 <i>Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	Yellowfin tuna carpaccio – 9.95 <i>Cucumber, baby basil with an apple, jalapeño and avocado sauce</i>	Oak smoked salmon and crab – 12.75 <i>A quenelle of crab and dill cream, lemon, dark rye bread</i>

MAINS

Eggs Benedict and chips – 11.50 <i>Pulled boney roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips</i>	Eggs Royale and chips – 12.95 <i>Oak smoked salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips</i>	Hot buttermilk pancakes – 8.95 <i>Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce</i>	Salmon and smoked haddock fish cake – 14.25 <i>Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</i>
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STEAKS

Sirloin 8oz/227g – 24.95 <i>21 day Himalayan Salt Wall dry-aged, UK</i>
Fillet of beef 7oz/198g – 29.95 <i>Succulent, prime centre cut, grass-fed</i>
Rib-eye on the bone 12oz/340g – 31.95 <i>21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak</i>
Minute steak – 15.95 <i>Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress</i>
Steak tartare – 19.75 <i>Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips</i>

SAUCES

- Béarnaise • Green peppercorn • Hollandaise • Red wine sauce
- 2.95 each

MARKET SPECIAL MP

Vegetarian and vegan menu available on request.

SIMPLY GRILLED FISH MP

San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95	Sprouting broccoli, lemon oil and sea salt	4.25	Extra virgin olive oil mashed potato	3.75
Peas, sugar snaps and baby shoots	3.50	Green beans and roasted almonds	3.95	Green leaf salad with mixed herbs	3.25
Truffle and Parmesan chips	4.95	Jasmine rice with toasted sesame	3.50	Thick cut chips	3.95
		Truffle mashed potato	4.50		

SIDES

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.

DESSERTS

Crème brûlée <i>Classic set vanilla custard with a caramelised sugar crust</i>	6.95
Apple tart fine <i>Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)</i>	8.50
Chocolate bombe <i>Melting chocolate bombe with a vanilla ice cream and honeycombcentre with hot salted caramel sauce</i>	8.95
Strawberry ice cream sundae <i>Vanilla ice cream with meringue, shortbread and a warm strawberry sauce</i>	8.25
Frozen berries <i>Mixed berries with yoghurt sorbet and warm white chocolate sauce</i>	7.25
Ice creams and sorbets <i>Selection of dairy ice creams and fruit sorbets</i>	5.25
Mini chocolate truffles <i>With a liquid salted caramel centre</i>	3.50

DESSERT WINES

(100ml glass)

Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy	6.75
Maury, Lafage, Languedoc, France, 2017	7.00
Chateau Loupiac Gaudiet, Bordeaux, France	8.00
Sauternes, Clos l'Abeilley, Bordeaux, France	8.50
Semillon, Valdivieso, Eclat Botytis, Curicó Valley, Chile	10.90
Riesling Icewine, Stratus, Canada	23.00
Pedro Ximénez, Bodegas Alvear, 'Solera 1927', Montilla-Moriles, Spain	11.50

AFTER DINNER DRINKS

Granary Square Brasserie Irish Coffee <i>Made with Jameson Caskmates, Stout Edition for additional complex notes</i>	9.50
Salted Caramel Espresso Martini <i>A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expre Coffee Liqueur and freshly pulled espresso, sweetened with salted caramel syrup</i>	9.50
Hazelnut Alexander <i>Courvoisier VSOP Cognac, Frangelico Hazelnut Liqueur and cream, finished with grated nutmeg</i>	9.50
Vanilla Shakerato <i>Espresso shaken with vanilla syrup, served in a martini glass</i>	4.50