

# GRANARY SQUARE

BRASSERIE

## BRUNCH MENU

Truffle arancini  
*Fried Arborio rice balls  
with truffle cheese*  
5.95

Spiced green olives  
*Gordal olives with chilli,  
coriander and lemon*  
3.50

Salted smoked almonds  
*Hickory smoked and  
lightly spiced*  
3.25

Zucchini fritti  
*Crispy courgette fries with  
lemon, chilli and mint yoghurt*  
5.95

Salt-crusted  
sourdough bread  
*With salted butter*  
4.25

## { STARTERS }

Garden pea soup – 6.75  
*Crushed peas, crispy  
tuile, coconut cream and  
edible flowers*

Jackfruit and peanut  
bang bang salad – 7.95  
*Chayote, Chinese leaf, mooli,  
crispy wonton, peanuts, sesame  
seeds and coriander*

Laverstoke Park Farm  
buffalo mozzarella – 9.25  
*Grapes, mint, parsley  
and hazelnuts*

Duck liver parfait – 8.25  
*Caramelised hazelnuts,  
truffle, pear and ginger compote,  
toasted brioche*

Crispy duck salad – 7.95  
*Warm crispy duck  
with five spice dressing,  
toasted cashews,  
watermelon, bean sprouts,  
sesame seeds, coriander  
and ginger*

Oak smoked salmon – 9.95  
*Black pepper, lemon,  
and dark rye bread*

Tempura prawns with salt  
and pepper squid – 9.50  
*Crunchy fried prawns, wasabi  
miso sauce, Sriracha*

Crab and apple salad – 11.95  
*Cucumber, watermelon, radish,  
edamame and coriander*

Steak tartare – 9.50  
*Hand-cut raw beef striploin  
with a Tabasco mustard dressing,  
cornichons, shallot, parsley,  
egg yolk and toasted granary*

Yellowfin tuna  
carpaccio – 9.95  
*Cucumber, baby basil with an apple,  
jalapeño and avocado sauce*

Oak smoked  
salmon and crab – 12.75  
*A quenelle of crab and dill cream,  
lemon, dark rye bread*

## { MAINS }

Eggs Benedict and  
chips – 11.50  
*Pulled honey roast ham on toasted  
muffins, two poached hen's eggs,  
hollandaise sauce, watercress and  
thick cut chips*

Eggs Royale and  
chips – 12.95  
*Oak smoked salmon,  
two poached hen's eggs, toasted  
muffins, hollandaise sauce,  
watercress and thick cut chips*

Hot buttermilk  
pancakes – 8.95  
*Strawberries, raspberries and  
blackberries with Greek yoghurt,  
lemon balm and warm  
strawberry sauce*

Salmon and smoked  
haddock fish cake – 14.25  
*Crushed pea and herb  
sauce with a soft poached  
hen's egg and baby  
watercress*

Granary Square Brasserie  
shepherd's pie – 12.95  
*Slow-braised lamb leg with beef,  
Wookey Hole Cheddar potato mash*

Chargrilled halloumi – 13.25  
*Giant couscous, smoked aubergine, red  
pepper purée, pomegranate, toasted  
almonds and labneh*

Chicken Milanese – 16.95  
*Brioche-crumbed chicken breast with  
shaved asparagus, radish, mixed herbs,  
green pesto and herb mayonnaise*

Fish & chips – 13.95  
*Traditional battered cod served  
with mashed peas, thick cut chips  
and tartare sauce*

Quinoa and watermelon  
salad – 12.95  
*Roast sweet potato, rocket, baby gem,  
radish, feuilles de brick crisp, mixed  
seeds and sesame, with a mint and  
coriander sauce*

## { STEAKS }

Sirloin 8oz/227g – 24.95  
*21 day Himalayan Salt Wall dry-aged, UK*

Filet of beef 7oz/198g – 29.95  
*Succulent, prime centre cut, grass-fed*

Rib-eye on the bone 12oz/340g – 31.95  
*21 day Himalayan Salt Wall dry-aged,  
grass-fed, UK rib-eye steak*

Minute steak – 15.95  
*Grilled thinly-beaten steak with peppercorn sauce,  
onions, thick cut chips and watercress*

Steak tartare – 19.75  
*Hand-cut raw beef striploin with a Tabasco  
mustard dressing, cornichons, shallot, parsley,  
egg yolk and thick cut chips*

## SAUCES

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

Roast fillet of salmon – 16.95  
*Grilled sprouting broccoli, crushed  
pink peppercorn hollandaise  
and lemon*

Granary Square Brasserie  
hamburger – 13.50  
*Chargrilled in a potato bun  
with mayonnaise, horseradish  
ketchup and thick  
cut chips*

Add West Country Cheddar – 1.95  
Add pancetta – 2.75

Monkfish and prawn  
curry – 18.95  
*Keralan curry with jasmine rice,  
shaved coconut, coriander and  
sweet potato crisps*

Grilled chicken salad – 14.95  
*Red quinoa, watermelon,  
baby gem, radish, basil, mixed  
seeds and sesame, with a mint  
and coriander sauce*

## MARKET SPECIAL MP

Vegetarian and vegan menu available on request.

## SIMPLY GRILLED FISH MP

## { SIDES }

San Marzano 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  
Jasmine rice with toasted sesame

3.95

Green leaf salad with  
mixed herbs

3.25

Truffle and Parmesan chips

4.95

Truffle mashed potato

4.50

Thick cut chips

3.95

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.