

Salted smoked almonds
*Hickory smoked and
lightly spiced*
3.25

Salt-crusted
sourdough bread
With salted butter
4.25

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

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

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

STARTERS

Garden pea soup
*Crushed peas, crispy tuile,
coconut cream and edible flowers*
6.25

Laverstoke Park Farm
buffalo mozzarella
Grapes, mint, parsley and hazelnuts
8.95

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

Crispy duck salad
*Warm crispy duck with five spice dressing, toasted
cashews, watermelon, beansprouts, sesame seeds,
coriander and ginger*
8.75

Oak smoked salmon
Black pepper, lemon, and dark rye bread
9.75

Duck liver parfait
*Caramelised hazelnuts, truffle, pear
and ginger compote, toasted brioche*
7.75

Asparagus with truffle hollandaise
*Warm asparagus spears
with baby watercress*
8.25

MAINS

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

Chargrilled halloumi
*Giant couscous, smoked aubergine, red
pepper purée, pomegranate, toasted
almonds and labneh*
13.95

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

Granary Square Brasserie hamburger
*Chargrilled in a potato bun
with mayonnaise, horseradish ketchup
and thick cut chips*
14.50
*Add West Country Cheddar – 1.95
Add pancetta – 2.75*

Blackened cod fillet
*Baked in a banana leaf with a soy
and sesame marinade, citrus-pickled
fennel, grilled broccoli, chilli and yuzu
mayonnaise*
17.50

Granary Square Brasserie
shepherd's pie
*Slow-braised lamb leg with
beef and Wookey Hole Cheddar
potato mash*
13.95

Quinoa and watermelon salad
*Roast sweet potato, rocket,
baby gem, radish, feuilles de brick crisp,
mixed seeds and sesame,
with a mint and coriander sauce*
13.95

Roast fillet of salmon
*Grilled asparagus, crushed pink
peppercorn hollandaise and lemon*
16.50

SIDES

San Marzanino tomato and basil salad
with Pedro Ximénez dressing
3.95

Extra virgin olive oil mashed potato
3.75

Green leaf salad with mixed herbs
3.25

Truffle and Parmesan chips
4.75

Sprouting broccoli, lemon oil and sea salt
4.25

Green beans and roasted almonds
3.95

Truffle mashed potato
4.50

Peas, sugar snaps and baby shoots
3.50

Jasmine rice with
toasted sesame
3.50

Thick cut chips
3.95

DESSERTS

Crème brûlée
*Classic set vanilla custard with
a caramelised sugar crust*
6.95

Apple tart fine
*Baked apple tart with vanilla
ice cream and Calvados flambé
(14 mins cooking time)*
8.50

Mini chocolate truffles
With a liquid salted caramel centre
3.50

Ice creams and sorbets
*Selection of dairy ice creams
and fruit sorbets*
5.25

Chocolate bombe
*Melting chocolate bombe with
a vanilla ice cream and honeycomb
centre with hot salted caramel sauce*
8.95

Frozen berries
*Mixed berries with yoghurt sorbet
and warm white chocolate sauce*
7.25