



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*
6.75

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

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

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

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

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

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

MAINS

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

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

Blackened cod fillet
*Baked in a banana leaf with a soy
and sesame marinade, citrus-pickled
fennel, grilled broccoli, chilli and yuzu
mayonnaise*
17.95

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*
12.95

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

Granary Square Brasserie hamburger
*Chargrilled in a potato bun
with mayonnaise, horseradish ketchup
and thick cut chips*
13.50
*Add West Country Cheddar – 1.95
Add pancetta – 2.75*

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

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

SIDES

San Marzanino tomato and basil salad
with Pedro Ximénez dressing
3.95

Truffle and Parmesan chips
4.95

Peas, sugar snaps and baby shoots
3.50

Extra virgin olive oil mashed potato
3.75

Sprouting broccoli, lemon oil and sea salt
4.25

Jasmine rice with
toasted sesame
3.50

Green leaf salad with mixed herbs
3.25

Green beans and roasted almonds
3.95

Thick cut chips
3.95

Truffle mashed potato
4.50

DESSERTS

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

Mini chocolate truffles
With a liquid salted caramel centre
3.50

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

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

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

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

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.

