

SPARKLING 125ml

Prosecco, Bisol, Jeio, Veneto, Italy	7.75
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>	9.50
Peach Bellini <i>Peach pulp and Prosecco</i>	8.95
Aperol Spritz <i>Aperol, Prosecco and Fever-Tree Soda with an orange twist</i>	9.75
Granary Square VLS <i>Absolut Elyx Vodka and Fever-Tree Mexican Lime & Yuzu Soda</i>	9.75
Aromatic Spritz <i>Grabam's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda</i>	9.50
Virgin Spritz <i>Seedlip Grove 42, Acorn Bitter Aperitif & Fever-Tree White Grape & Apricot 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
Sicilian G&T <i>Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic</i>	9.95
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>	9.95
Black Forest G&T <i>Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest & finished with Fever-Tree Mediterranean Tonic</i>	12.75

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>	5.95	Spiced green olives <i>Gordal olives with chilli, coriander and lemon</i>	3.75	Salted smoked almonds <i>Hickory smoked and lightly spiced</i>	3.50	Zucchini fritti <i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>	5.95	Salt-crusted sourdough bread <i>With salted butter</i>	4.25
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STARTERS

White onion soup – 6.95 <i>Cep tortellini, onion Lyonnaise, black truffle, crispy shallots and fried sage</i>	Jackfruit and peanut bang bang salad – 7.95 <i>Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander</i>	Buffalo mozzarella – 9.25 <i>Sun-dried peppers, San Marzanino tomatoes, black olives, green pesto and pine nuts</i>	Crispy duck salad – 9.50 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>
Prawn cocktail – 10.95 <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>	Tempura prawns with salt and pepper squid – 9.95 <i>Crunchy fried prawns, wasabi miso sauce, Sriracha</i>	Steak tartare – 9.75 <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>Citrus ponzu dressing, miso mayonnaise with toasted sesame seeds, edamame, crispy shallots and mizuna</i>
Beetroot carpaccio – 7.95 <i>Cabernet Sauvignon dressing, horseradish sauce, blackberries and hazelnuts</i>	Oak smoked salmon – 9.95 <i>Black pepper, lemon, and dark rye bread</i>	Duck liver parfait – 8.25 <i>Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche</i>	

MAINS

Eggs Benedict and chips – 12.95 <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 – 13.95 <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

Granary Square Brasserie shepherd's pie – 14.50 <i>Slow-braised lamb leg with beef, Wookey Hole Cheddar potato mash</i>	Sirloin 8oz/227g – 24.95 <i>21 day Himalayan Salt Wall dry-aged, UK</i>	Roast fillet of salmon – 17.50 <i>Grilled sprouting broccoli, crushed pink peppercorn hollandaise and lemon</i>
Chargrilled halloumi – 13.95 <i>Giant couscous, smoked aubergine, Padrón peppers, red pepper purée, pomegranate, toasted almonds and labneh</i>	Fillet of beef 7oz/198g – 29.95 <i>Succulent, prime centre cut, grass-fed</i>	Granary Square Brasserie hamburger – 14.95 <i>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips</i>
Chicken Milanese – 17.95 <i>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</i>	Rib-eye on the bone 12oz/340g – 32.50 <i>21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak</i>	Add West Country Cheddar – 1.95 Add pancetta – 2.75
Fish & chips – 14.50 <i>Traditional battered cod served with mashed peas, thick cut chips and tartare sauce</i>	Minute steak – 16.50 <i>Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress</i>	Monkfish and prawn curry – 19.50 <i>Keralan curry with jasmine rice, shaved coconut, coriander and sweet potato crisps</i>
Keralan sweet potato curry – 14.95 <i>Choy sum, broccoli, coriander and coconut with steamed jasmine rice</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>	Grilled chicken salad – 14.95 <i>Red quinoa, watermelon, baby gem, radish, basil, mixed seeds and sesame, with a mint and coriander sauce</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

SIDES

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

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>	7.25
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 honeycomb centre with hot salted caramel sauce</i>	8.95
Rum baba <i>Plantation rum soaked sponge with Chantilly cream and raspberries</i>	8.25
Tiramisu <i>Coffee and marsala soaked savoiardi biscuit with mascarpone, cocoa powder</i>	8.50
Fig and pistachio feuilleté <i>Hazelnut financier and crispy pastry top with yoghurt sorbet and cream</i>	9.25
Frozen berries <i>Mixed berries with yoghurt sorbet and warm white chocolate sauce</i>	7.50
Ice creams and sorbets <i>Selection of dairy ice creams and fruit sorbets</i>	5.50
Selection of cheeses <i>Pitchfork mature Cheddar, Fourme D'Ambert, Quicke's Devonshire red, Melusine goat's cheese and Camembert from Normandy with pear chutney and wholegrain crackers</i>	9.95
Mini chocolate truffles <i>With a liquid salted caramel centre</i>	3.95

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'Abeille, 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>	9.75
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>	10.50
Hazelnut Alexander <i>Courvoisier VSOP Cognac, Frangelico Hazelnut Liqueur and cream, finished with grated nutmeg</i>	9.50
Godfather <i>A simple yet delicious classic, perfect as a digestif. Chivaa Regal 12 Year Old Scotch stirred with Saliza Amaretto and served on the rocks.</i>	8.50
Vanilla Shakerato <i>Espresso shaken with vanilla syrup, served in a martini glass</i>	4.50