

Salted smoked almonds
*Hickory smoked and
lightly spiced*
3.50

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*
3.75

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

STARTERS

White onion soup
*Cep tortellini, onion Lyonnaise, black truffle,
crispy shallots and fried sage*
6.95

Yellowfin tuna carpaccio
*Citrus ponzu dressing, miso mayonnaise with toasted
sesame seeds, edamame, crispy shallots and mizuna*
9.95

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

Buffalo mozzarella
*Sun-dried peppers, San Marzanino tomatoes,
black olives, green pesto and pine nuts*
9.25

Crispy duck salad
*Warm crispy duck with five spice dressing, toasted
cashews, watermelon, beansprouts, sesame seeds,
coriander and ginger*
9.50

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 a fried egg, Parmesan and truffle
cream sauce*
17.95

Rib-eye on the bone 12oz/340g
*21 day Himalayan Salt Wall dry-aged,
grass-fed, UK rib-eye steak*
32.50

Blackened cod fillet
*Baked in a banana leaf with a soy
and sesame marinade, citrus-pickled
fennel, grilled broccoli, chilli and yuzu
mayonnaise*
19.75

Keralan sweet potato curry
*Choy sum, broccoli, coriander
and coconut with steamed
jasmine rice*
14.95

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

Granary Square Brasserie hamburger
*Chargrilled in a potato bun
with mayonnaise, horseradish ketchup
and thick cut chips*
14.95
*Add West Country Cheddar – 1.95
Add pancetta – 2.75*

Granary Square Brasserie
shepherd's pie
*Slow-braised lamb leg with beef,
red wine sauce, Wookey Hole Cheddar
potato mash*
14.50

Roast fillet of salmon
*Grilled sprouting broccoli, crushed pink
peppercorn hollandaise and lemon*
17.50

SIDES

San Marzanino tomato and basil salad
with Pedro Ximénez dressing
3.95

Sprouting broccoli, lemon oil and sea salt
4.25

Jasmine rice with toasted
coconut and coriander
3.50

Extra virgin olive oil mashed potato
3.75

Green beans and roasted almonds
3.95

Thick cut chips
3.95

Green leaf salad with mixed herbs
3.25

Truffle mashed potato
4.50

Baked sweet potato, harissa coconut "yoghurt",
mint and coriander dressing
4.25

Truffle and Parmesan chips
4.95

Peas, sugar snaps and baby shoots
3.50

DESSERTS

Crème brûlée
*Classic set vanilla custard with
a caramelised sugar crust*
7.25

Mini chocolate truffles
With a liquid salted caramel centre
3.95

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*
5.50

Frozen berries
*Mixed berries with yoghurt sorbet
and warm white chocolate sauce*
7.50