

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

Roast pumpkin soup
Creamed pumpkin with truffle ricotta, pine nuts and crispy sage
7.50

Yellowfin tuna carpaccio
Citrus ponzu dressing, miso mayonnaise with toasted sesame seeds, edamame, crispy shallots and mizuna
10.95

Duck liver parfait
Caramelised hazelnuts, truffle, redcurrant chutney, toasted brioche
10.50

Laverstoke Park Farm buffalo mozzarella
Crispy artichokes, pear and truffle honey
10.95

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

Twice-baked cheese soufflé
Gratinated mature Cheddar, Gouda and Edam cheese soufflé with cream sauce and grated black truffle
9.25

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

MAINS

Chicken Milanese
Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce
17.95

Côte de boeuf 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
19.95

Roast Butternut squash with cranberries
Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing
14.50

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

Granary Square Brasserie truffle hamburger
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips
16.50
Add West Country Cheddar – 1.95
Add pancetta – 2.75

Granary Square Brasserie shepherd's pie
Slow-braised lamb leg with beef, Wokey Hole Cheddar potato mash and truffle sauce
14.95

Roast fillet of salmon
Cracked durum wheat, avocado boumous, sesame, pomegranate, golden raisins, chimichurri and a herb mayonnaise sauce
18.50

SIDES

San Marzanino tomato and basil salad with Pedro Ximénez dressing
3.95

Sprouting broccoli, lemon oil and sea salt
4.50

Jasmine rice with toasted coconut and coriander
3.50

Extra virgin olive oil mashed potato
3.95

Green beans and roasted almonds
3.95

Thick cut chips
3.95

Green leaf salad with mixed herbs
3.75

Truffle mashed potato
4.50

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing
4.50

Truffle and Parmesan chips
4.95

Peas, sugar snaps and baby shoots
3.75

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan
4.25

DESSERTS

Crème brûlée with cinnamon berry compote
Classic set vanilla custard with a caramelised sugar crust and Winter berry compote
8.50

Mini chocolate truffles
With a liquid salted caramel centre
3.95

Ice creams and sorbets
Selection of dairy ice creams and fruit sorbets
6.00

Chocolate bombe
Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce
9.50

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

Apple tart fine
Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)
8.95

Christmas pudding
Steamed Christmas pudding with almonds, redcurrants and brandy cream
8.50

Selection of cheeses
Pitchfork mature Cheddar, Fourme D'Ambert, Quicke's Devonshire red, Melusine goat's cheese and Camembert from Normandy with pear chutney and wholegrain crackers
9.95

Colston Bassett Stilton
With 10yr Tawny Port (100 ml), chutney, grapes and crackers
15.95

Warm mini mince pies
Hazelnut and brandy cream
4.50