

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

Granary Glitz <i>A glitterball of a cocktail with Malfy Blood Orange Gin, Italicus Bergamot Liqueur, maraschino cherry syrup & Jeio Prosecco</i>	10.25
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>	9.95
Granary Square VLS <i>Absolut Elyx Vodka and Fever-Tree Mexican Lime & Yuzu Soda</i>	9.75
Aromatic Spritz <i>Graham'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>	10.50
Rhubarb & Raspberry G&G <i>Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale</i>	11.00
Hemingway G&T <i>Flavours inspired by a classic Hemingway Daiquiri cocktail using Plymouth 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
Pesca Frutto G&T <i>Villa Ascenti Rosa Peach-infused Gin with Moscato D'Asti sparkling wine, peach bitters & Fever-Tree Elderflower Tonic</i>	11.95

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

Spiced green olives <i>Gordal olives with chilli, coriander and lemon</i>	3.50	Truffle arancini <i>Fried Arborio rice balls with truffle cheese</i>	5.95	Salt-crusted sourdough bread <i>With salted butter</i>	4.25	Salted smoked almonds <i>Hickory smoked and lightly spiced</i>	3.25	Zucchini fritti <i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>	5.95
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STARTERS

White onion soup – 6.75 <i>Mushroom tortellini, onion Lyonnaise, black truffle, crispy shallots and fried sage</i>	Duck liver parfait – 8.25 <i>Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche</i>	Buffalo mozzarella with salsa verde – 9.25 <i>Crushed pistachios, courgettes, basil and a green herb dressing</i>
Twice-baked cheese soufflé – 8.50 <i>Gratinated mature Cheddar, Gouda and Edam cheese soufflé with cream sauce and grated black truffle</i>	Warm asparagus with hollandaise – 9.25 <i>Poached hen's egg with quinoa, pesto and watercress</i>	Tempura prawns with salt and pepper squid – 9.50 <i>Crunchy fried prawns, wasabi miso sauce, Sriracha</i>
Crispy duck salad – 8.75 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>	Steak tartare – 9.50 <i>Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	Oak smoked salmon – 9.95 <i>Black pepper, lemon and dark rye bread</i>

MAINS

Eggs Benedict and chips – 12.95 <i>Pulled honey 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>	Avocado Benedict and chips – 11.95 <i>Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with thick cut chips</i>
Monkfish and prawn curry – 17.95 <i>Keralan curry with jasmine rice, shaved coconut, coriander and sweet potato crisps</i>	Pan-fried salmon supreme – 16.95 <i>Warm asparagus with durum wheat, cauliflower, raisins and a green herb sauce</i>	Keralan sweet potato curry – 14.95 <i>Choy sum, broccoli, coriander and coconut with steamed jasmine rice</i>	Blackened cod fillet – 17.95 <i>Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise</i>

GRANARY SQUARE BRASSERIE CLASSICS

Chicken Milanese – 16.95 <i>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</i>	Fish & chips – 14.50 <i>Traditional battered fillets served with mashed peas, thick cut chips and tartare sauce</i>	Granary Square Brasserie shepherd's pie – 13.95 <i>Slow braised lamb leg and beef, red wine sauce, Cheddar potato mash</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>	Salmon and smoked haddock fishcake – 14.25 <i>Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</i>
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ROASTS & GRILL

Granary Square Brasserie hamburger – 13.95 <i>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips</i>	Fillet of beef 7oz/198g – 29.95 <i>Succulent, prime centre cut, grass-fed</i>	Peruvian chicken – 15.95 <i>Glazed roast chicken with Peruvian spices, avocado salad and jalapeño sauce</i>
Add West Country Cheddar – 1.95 Add pancetta – 2.75	Côte de boeuf 12oz/340g – 31.95 <i>21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak</i>	Chargrilled halloumi – 13.95 <i>Giant couscous, smoked aubergine, Padrón peppers, pomegranate, toasted almonds and labneh</i>

Sauces - 2.95 each Béarnaise • Hollandaise • Red wine sauce

SIDES

San Marzani tomato and basil salad with Pedro Ximénez dressing	3.95	Green leaf salad with mixed herbs	3.25	Jasmine rice with toasted coconut and coriander	3.50
Peas, sugar snaps and baby shoots	3.50	Sprouting broccoli, lemon oil and sea salt	4.25	Thick cut chips	3.95
Truffle and Parmesan chips	4.95	Green beans and roasted almonds	3.95	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	3.95

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

Creme brûlée <i>Classic set vanilla custard with a caramelised sugar crust</i>	6.95
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
Frozen berries <i>Mixed berries with yoghurt sorbet and warm white chocolate sauce</i>	7.25
Ice creams and sorbets <i>Selection of dairy ice creams and fruit sorbets</i>	5.25
Mini chocolate truffles <i>With a liquid salted caramel centre</i>	3.50
Pyramid of profiteroles (4 portions) <i>Vanilla ice cream, warm chocolate sauce and gold flakes</i>	30.00
Cream tea (Available until 5pm) <i>Freshly baked fruit scones, Dorset clotted cream and strawberry preserve</i> <i>Includes a choice of teas, infusions or coffees</i>	7.95

DESSERT WINES

(100ml glass)

Moscato d'Asti, Vietti 'Cascinetta', Piedmont, Italy	6.75
Maury, Lafage, Languedoc, France	7.00
Chateau Loupiac Gaudiet, Bordeaux, France	8.00
Sauternes, Clos l'Abeille, Bordeaux, France	8.50
Semillon, Valdivieso, Eclat Botrytis, 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. Chivas 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