

SPARKLING 125ml

Prosecco, Bisol, Jeio, <i>Veneto, Italy</i>	7.75
Veuve Clicquot Yellow Label, <i>Champagne, France, NV</i>	13.95
Nyetimber Classic Cuvée, <i>West Sussex, England</i>	14.25
Veuve Clicquot Rosé, <i>Champagne, France, NV</i>	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
Scrumpters Special <i>Hendricks Gin, 30&40 Double Jus Cider Brandy Liqueur, lemon, apple, cucumber & Fever-Tree Ginger Beer</i>	9.95
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
Passionate Spritz <i>A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka & Prosecco</i>	10.95

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

ALL DAY MENU

Spiced green olives <i>vg</i> <i>Gordal olives with chilli, coriander and lemon</i>	Truffle arancini <i>v</i> <i>Fried Arborio rice balls with truffle cheese</i>	Salt-crusted sourdough bread <i>v</i> <i>With salted butter</i>	Honey-glazed almonds <i>v</i> <i>Rosemary and sea salt</i>	Zucchini fritti <i>v</i> <i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>
3.50	5.95	4.25	3.25	5.95

STARTERS

Pea Velouté <i>v</i> – 6.75 <i>Lemon and thyme ricotta with crushed peas and black pepper</i>	Duck liver Mandarin parfait – 8.25 <i>Orange chutney and toasted brioche</i>	Buffalo mozzarella with salsa verde <i>v</i> – 9.25 <i>Crushed pistachios, courgettes, basil and a green herb dressing</i>	Prawn cocktail – 10.95 <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>
Twice-baked cheese soufflé <i>v</i> – 8.50 <i>Gratinated Monterey Jack and mozzarella cheese with grated black truffle and a cream sauce</i>	Warm asparagus with hollandaise <i>v</i> – 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>	Roasted scallops – 11.95 <i>Crispy potato rösti, pea purée, Parmesan sauce and grated truffle</i>
Oak smoked salmon – 9.95 <i>Black pepper, lemon and dark rye bread</i>	Yellowfin tuna carpaccio – 10.50 <i>Citrus ponzu dressing, miso mayonnaise with toasted sesame seeds, edamame, crispy shallots and mizuna</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>	Crispy duck salad – 8.75 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>

MAINS

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 <i>vg</i> – 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>	Lobster linguine – 29.95 <i>Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion</i>
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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> Add West Country Cheddar – 1.95 Add pancetta – 2.75	Sole meunière – 19.95 <i>Whole lemon sole, beurre noisette, lemon, caper and parsley</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>
Grilled chicken salad – 14.95 <i>Avocado sesame houmous, baby gem lettuce, endive, ras el hanout couscous and lemon herb sauce</i>	Minute steak – 16.50 <i>Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress</i>	Côte de boeuf 12oz/340g – 32.95 <i>21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak</i>	Roasted artichoke salad <i>vg</i> – 13.95 <i>Baby gem lettuce with Belgian endive, avocado sesame houmous, couscous and a lemon herb sauce (Vegan)</i>
		Sirloin steak 8oz/227g – 25.95 <i>21 day Himalayan Salt Wall dry-aged</i>	Veal rib-eye – 24.50 <i>Grilled veal steak with pommes aligot, crispy prosciutto, tomato, red pepper, sage leaves, red wine sauce</i>

FISH OF THE DAY

Sauces - 2.95 each
Béarnaise • Hollandaise • Red wine sauce • Peppercorn sauce

DAILY MARKET SPECIALS

SIDES

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

v – vegetarian, *vg* – vegan Vegetarian and vegan menu available on request.

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>	6.95
Apple tart fine <i>Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)</i>	8.50
Frozen berries <i>Mixed berries with yoghurt sorbet and warm white chocolate sauce</i>	7.25
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

AFTERNOON TEA

3pm – 5pm

Cream tea – 7.95

Freshly baked fruit scones, Dorset clotted cream and strawberry preserve
Includes a choice of teas, infusions or coffees
(Available until 5pm)

Summer garden afternoon tea – 24.95

SAVOURIES

Truffled chicken brioche roll
Marinated cucumber and dill finger sandwich on basil bread
Smoked salmon on beetroot bread with cream cheese and chives

SWEET

Lemon & raspberry doughnut with pink lemonade
Vanilla meringue butterfly
Chocolate caramel flower pot
Pistachio nasturtium crème brûlée
Includes a choice of teas, infusions or coffees

Champagne afternoon tea – 33.95

Afternoon tea with a glass of Champagne
Includes a choice of teas, infusions or coffees

SET MENU

Available Monday – Friday

Please ask your server or visit our website for more details