

GRANARY SQUARE

BRASSERIE

ALL DAY MENU

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

Spiced green olives
*Gordal olives with chilli,
coriander and lemon*
3.50

Salted smoked almonds
*Hickory smoked and
lightly spiced*
3.25

Zucchini fritti
*Crispy courgette fries with
lemon, chilli and mint yoghurt*
5.95

Salt-crusted
sourdough bread
With salted butter
4.25

{ STARTERS }

Garden pea soup – 6.75
*Crushed peas, crispy tuile,
coconut cream and
edible flowers*

Oak smoked
salmon – 9.95
*Black pepper, lemon,
and dark rye bread*

Jackfruit and peanut
bang bang salad – 7.95
*Chayote, Chinese leaf, mooli,
crispy wonton, peanuts, sesame
seeds and coriander*

Tempura prawns with salt
and pepper squid – 9.50
*Crunchy fried prawns, wasabi
miso sauce, Sriracha*

Crab and apple
salad – 11.95
*Cucumber, watermelon, radish,
edamame and coriander*

Steak tartare – 9.50
*Hand-cut raw beef striploin
with a Tabasco mustard
dressing, cornichons,
shallot, parsley, egg yolk
and toasted granary*

Seared Atlantic scallops – 11.75
*Smoked cauliflower purée,
capers, lemon, golden raisins
and samphire tempura*

Crispy duck salad – 7.95
*Warm crispy duck with five spice
dressing, toasted cashews, watermelon,
beansprouts, sesame seeds, coriander
and ginger*

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

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

Yellowfin tuna
carpaccio – 9.95
*Cucumber, baby basil
with an apple, jalapeño and
avocado sauce*

Laverstoke Park Farm
buffalo mozzarella – 9.25
Grapes, mint, parsley and hazelnuts

{ MAINS }

Granary Square Brasserie
shepherd's pie – 12.95
*Slow-braised lamb leg with beef,
red wine sauce, Wookey Hole
Cheddar potato mash*

Grilled chicken salad – 14.95
*Red quinoa, watermelon,
baby gem, radish, basil, mixed
seeds and sesame, with a mint and
coriander sauce*

Chargrilled halloumi – 13.25
*Giant couscous, smoked
aubergine, red pepper purée,
pomegranate, toasted almonds
and labneh*

Chicken Milanese – 16.95
*Brioche-crumbed chicken breast
with shaved asparagus, radish,
mixed herbs, green pesto and herb
mayonnaise*

Blackened cod fillet – 17.95
*Baked in a banana leaf with a soy
and sesame marinade, citrus-pickled
fennel, grilled broccoli,
chilli and yuzu mayonnaise*

Quinoa and watermelon
salad – 12.95
*Roast sweet potato, rocket,
baby gem, radish, feuilles de
brick crisp, mixed seeds and sesame,
with a mint and coriander sauce*

Monkfish and prawn curry – 18.95
*Keralan curry with jasmine rice,
shaved coconut, coriander and sweet
potato crisps*

Salmon and smoked
haddock fish cake – 14.25
*Crushed pea and herb sauce
with a soft poached hen's egg
and baby watercress*

Roasted lamb rump – 22.75
*Butter beans, red peppers, sun-dried
tomatoes, fried artichoke and pesto
with red wine sauce*

{ STEAKS }

Sirloin 8oz/227g – 24.95
21 day Himalayan Salt Wall dry-aged, UK

Fillet of beef 7oz/198g – 29.95
Succulent, prime centre cut, grass-fed

Rib-eye on the bone 12oz/340g – 31.95
*21 day Himalayan Salt Wall dry-aged,
grass-fed, UK rib-eye steak*

Minute steak – 15.95
*Grilled thinly-beaten steak with peppercorn sauce,
onions, thick cut chips and watercress*

Steak tartare – 19.75
*Hand-cut raw beef striploin with a Tabasco
mustard dressing, cornichons, shallot, parsley,
egg yolk and thick cut chips*

SAUCES

• Béarnaise • Green peppercorn • Hollandaise • Red wine sauce
2.95 each

Lobster linguine – 29.95
*Tomato and chilli sauce with
San Marzanino tomatoes, parsley
and spring onion*

Pan-fried sea bass fillet – 23.95
*Marinated courgette, mixed
peppers, rustic tomato purée
and sauce vierge*

Granary Square Brasserie
hamburger – 13.50
*Chargrilled in a potato bun with
mayonnaise, horseradish ketchup
and thick cut chips*
*Add West Country Cheddar – 1.95
Add pancetta – 2.75*

Fish & chips – 13.95
*Traditional battered cod
served with mashed peas,
thick cut chips and tartare sauce*

Roast fillet of salmon – 16.95
*Grilled sprouting broccoli, crushed
pink peppercorn hollandaise
and lemon*

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

Sprouting broccoli, lemon
oil and sea salt

4.25

Extra virgin olive oil
mashed potato

3.75

Peas, sugar snaps and
baby shoots

3.50

Green beans and roasted almonds

3.95

Green leaf salad with
mixed herbs

3.25

Truffle and Parmesan chips

4.95

Jasmine rice with toasted sesame

3.50

Thick cut chips

3.95

Truffle mashed potato

4.50

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.