

Salted smoked almonds  
*Hickory smoked and  
lightly spiced*  
3.25

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*  
3.50

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

## STARTERS

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

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

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

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

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

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  
shaved asparagus, radish, mixed herbs,  
green pesto and herb mayonnaise*  
16.95

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

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

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

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

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

Granary Square Brasserie  
shepherd's pie  
*Slow-braised lamb leg with  
beef and Wookey Hole Cheddar  
potato mash*  
12.95

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

## SIDES

San Marzanino tomato and basil salad  
with Pedro Ximénez dressing  
3.95

Truffle and Parmesan chips  
4.95

Peas, sugar snaps and baby shoots  
3.50

Extra virgin olive oil mashed potato  
3.75

Sprouting broccoli, lemon oil and sea salt  
4.25

Jasmine rice with  
toasted sesame  
3.50

Green leaf salad with mixed herbs  
3.25

Green beans and roasted almonds  
3.95

Thick cut chips  
3.95

Truffle mashed potato  
4.50

## DESSERTS

Crème brûlée  
*Classic set vanilla custard with  
a caramelised sugar crust*  
6.95

Mini chocolate truffles  
*With a liquid salted caramel centre*  
3.50

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*  
5.25

Frozen berries  
*Mixed berries with yoghurt sorbet  
and warm white chocolate sauce*  
7.25