

GRANARY SQUARE

BRASSERIE

Order and enjoy up to 3 courses of your choice within 45 minutes.

MONDAY - FRIDAY
FROM 11:30AM

SATURDAY - SUNDAY
FROM 11:00AM

{ STARTERS }

White onion soup
*Cep tortellini, onion Lyonnaise, black truffle,
crispy shallots and fried sage*
6.95

Beetroot carpaccio
*Cabernet Sauvignon dressing, horseradish sauce,
blackberries and hazelnuts*
7.95

Yellowfin tuna carpaccio
*Citrus ponzu dressing, miso mayonnaise
with toasted sesame seeds, edamame,
crispy shallots and mizuna*
9.95

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

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

{ MAINS }

Roast fillet of salmon - 17.50
*Grilled sprouting broccoli, crushed pink
peppercorn hollandaise and lemon*

Chargrilled halloumi - 13.95
*Giant couscous, smoked aubergine,
Padrón peppers, red pepper purée,
pomegranate, toasted almonds
and labneh*

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

Lobster linguine - 29.95
*Tomato and chilli sauce with
San Marzano tomatoes, parsley
and spring onion*

Granary Square Brasserie
hamburger - 14.95
*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 - 14.50
*Traditional battered cod served
with mashed peas, thick cut chips
and tartare sauce*

Minute steak - 16.50
*Grilled thinly-beaten steak with
peppercorn sauce, onions, thick cut
chips and watercress*

Granary Square Brasserie
shepherd's pie - 14.50
*Slow-braised lamb leg with beef, red wine
sauce, Wookey Hole Cheddar potato mash*

{ DESSERTS }

Crème brûlée
*Classic set vanilla custard with
a caramelised sugar crust*
7.25

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

Tiramisu
*Coffee and marsala soaked savoiardi
biscuit with mascarpone, cocoa powder*
8.50

Selection of cheese
*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

Chocolate bombe
*Melting chocolate bombe with a vanilla
ice cream and honeycomb centre with
hot salted caramel sauce*
8.95

Mini chocolate truffles
*With a liquid salted
caramel centre*
3.95