

## 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 &amp; 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 &amp; Yuzu Soda</i>	9.75
Aromatic Spritz <i>Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape &amp; Apricot Soda</i>	9.50
Virgin Spritz <i>Seedlip Grove 42, Acorn Bitter Aperitif &amp; Fever-Tree White Grape &amp; Apricot Soda finished with orange and olives</i>	6.95

## GIN & TONIC SELECTION

Strawberry & Cream G&T <i>Dockyard Strawberry &amp; 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>Beefeater 24 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 &amp; finished with Fever-Tree Mediterranean Tonic</i>	12.75

## FESTIVE COCKTAILS

Gingerbread Manhattan <i>Maker's Mark Bourbon stirred with Lillet Blanc and Lillet Rouge and a gingerbread spice syrup</i>	9.75
Tokyo Snow <i>Winter spices shaken with Haku Japanese Vodka and cranberry juice</i>	9.95
Cognac Mulled Wine <i>A hot blend of red wine, Courvoisier VSOP Cognac, winter spices, cinnamon and orange</i>	9.95

# GRANARY SQUARE

## BRUNCH MENU

Crab and chilli gougères <i>White crab cheese puffs</i>	Truffle arancini <i>Fried Arborio rice balls with truffle cheese</i>	Spiced green olives <i>Gordal olives with chilli, coriander and lemon</i>	Salted smoked almonds <i>Hickory smoked and lightly spiced</i>	Zucchini fritti <i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>	Salt-crusted sourdough bread <i>With salted butter</i>
6.95	5.95	3.75	3.50	5.95	4.25

## STARTERS

Roast pumpkin soup – 7.50 <i>Creamed pumpkin with truffle ricotta, pine nuts and crispy sage</i>	Seared Atlantic scallops – 12.95 <i>Smoked cauliflower purée, capers, lemon, golden raisins and samphire tempura</i>	Steak tartare – 10.95 <i>Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	Crispy duck salad – 9.50 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>
Twice-baked cheese soufflé – 9.25 <i>Gratinated mature Cheddar, Gouda and Edam cheese soufflé with cream sauce and grated black truffle</i>	Oak smoked salmon and crab – 12.75 <i>A quenelle of crab and dill cream, lemon, dark rye bread</i>	Beetroot carpaccio – 8.50 <i>Cabernet Sauvignon dressing, horseradish sauce, blackberries and hazelnuts</i>	Yellowfin tuna carpaccio – 10.95 <i>Citrus ponzu dressing, miso mayonnaise with toasted sesame seeds, edamame, crispy shallots and mizuna</i>
	Tempura prawns with salt and pepper squid – 10.95 <i>Crunchy fried prawns, wasabi miso sauce, Sriracha</i>	Beef tortellini – 9.50 <i>Braised beef, mushroom purée, Parmesan foam and crispy shallots</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 – 14.50 <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>
--	---	--	--

## STEAKS

Granary Square Brasserie shepherd's pie – 14.95 <i>Slow-braised lamb leg with beef, Wookey Hole Cheddar potato mash and truffle sauce</i>	Sirloin 8oz/227g – 26.95 <i>21 day Himalayan Salt Wall dry-aged, UK</i>	Lobster linguine – 33.50 <i>Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion</i>
Sole meunière – 23.95 <i>Whole lemon sole, beurre noisette, lemon, caper and parsley</i>	Fillet of beef 7oz/198g – 32.00 <i>Succulent, prime centre cut, grass-fed</i>	Keralan sweet potato and chestnut curry – 14.95 <i>Choy sum, broccoli, coriander and coconut with steamed jasmine rice</i>
Chicken Milanese – 17.95 <i>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</i>	Côte de boeuf 12oz/340g – 32.50 <i>21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak</i>	Granary Square Brasserie truffle hamburger – 16.50 <i>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips</i>
Roast butternut squash with cranberries – 14.50 <i>Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing</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>	Add West Country Cheddar – 1.95 <i>Add pancetta – 2.75</i>
Roast fillet of salmon – 18.50 <i>Cracked durum wheat, avocado houmous, sesame, pomegranate, golden raisins, chimichurri and a herb mayonnaise sauce</i>	Fillet of beef with lobster – 35.95 <i>Creamed truffle mash and lobster hollandaise</i>	Aromatic duck curry – 19.50 <i>Coconut-based Keralan sauce with chilli, choy sum, sweet potato and jasmine rice</i>

## SAUCES

- Béarnaise • Green peppercorn • Hollandaise
- Red wine sauce • Wild mushroom 2.95 each
- Truffle sauce • Lobster hollandaise 4.50 each

Vegetarian and vegan menu available on request.

## SIDES

Peas, sugar snaps and baby shoots	3.75	Jasmine rice with toasted coconut and coriander	3.50	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.50
Truffle and Parmesan chips	4.95	Extra virgin olive oil mashed potato	3.95	San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95
Sprouting broccoli, lemon oil and sea salt	4.50	Green leaf salad with mixed herbs	3.75	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.25
Green beans and roasted almonds	3.95	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.

## LUXURY FESTIVE SPECIALS

Veuve Clicquot Yellow Label Champagne (125ml) with truffle and cheese gougères – 16.95

Duck liver parfait – 10.50  
*Caramelised hazelnuts, truffle, redcurrant chutney, toasted brioche*

Lobster and prawn cocktail – 15.95  
*Chilled lobster and prawn cocktail with baby gem, tomatoes and Marie Rose sauce*

Laverstoke Park Farm buffalo mozzarella – 10.95  
*Crispy artichokes, pear and truffle honey*

Goose shepherd's pie – 19.50  
*Confit goose shepherd's pie with pigs in blankets, creamed mash potatoes and a cranberry sauce*

Turbot meunière – 36.50  
*Whole turbot, beurre noisette, lemon, capers and Brussels sprout leaves*

Pumpkin and chestnut risotto – 18.50  
*Grilled goat's cheese, sage, watercress and gold leaf*

Brussels sprouts with chestnuts – 4.50  
Parsnip and carrot baton fries – 3.95

Christmas pudding – 8.50  
*Steamed Christmas pudding with almonds, redcurrants and brandy cream*

Colston Bassett Stilton – 15.95  
*With 10yr Tawny Port (100ml), chutney, grapes and crackers*

Crème brûlée with cinnamon berry compote – 8.50  
*Classic set vanilla custard with a caramelised sugar crust and Winter berry compote*

Warm mini mince pies – 4.50  
*Hazelnut and brandy cream*

## 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](http://granarysquarebrasserie.com)