

GRANARY SQUARE

BRASSERIE

DESSERTS

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

Apple tart fine – 8.95
*Baked apple tart with vanilla ice cream and Calvados flambé
(14 mins cooking time)*

Chocolate bombe – 9.50
*Melting chocolate bombe with a vanilla ice cream and honeycomb
centre with hot salted caramel sauce*

Rum baba – 8.25
Plantation rum soaked sponge with Chantilly cream and raspberries

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

Fig and pistachio feuilleté – 9.25
*Hazelnut financier and crispy pastry top with yoghurt sorbet and cream
(12 mins cooking time)*

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

Warm mini mince pies – 4.50
Hazelnut and brandy cream

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

Ice creams and sorbets – 6.00
Selection of dairy ice creams and fruit sorbets

Selection of cheeses – 9.95
*Pitchfork mature Cheddar, Fourme D'Ambert, Quicke's Devonshire red, Melusine goat's cheese
and Camembert from Normandy with pear chutney and wholegrain crackers*

Mini chocolate truffles – 3.95
With a liquid salted caramel centre

A discretionary optional service charge of 12.5% will be added to your bill.

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.

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SWEET WINES

Glass 100ml

Moscato d'Asti, 'Cascinetta' Vietti, <i>Piedmont, Italy, 2020</i>	6.75
Maury, Lafage, <i>Languedoc, France, 2019</i>	7.00
Chateau Loupiac Gaudiet, <i>Bordeaux, France</i>	8.00
Sauternes, Clos l'Abeilley, <i>Bordeaux, France</i>	8.50
Semillon, Valdivieso, Eclat Botytis, <i>Curicó Valley, Chile</i>	10.90
Riesling Icewine, <i>Stratus, Canada</i>	23.00
Pedro Ximénez, Bodegas Alvear, 'Solera 1927', <i>Montilla-Moriles, Spain</i>	11.50

{ COGNAC }

Courvoisier VSOP	9.50
Maxime Trijol VSOP	12.50
Grande Champagne	
Leyrat X, Fins Bois	22.50
Courvoisier XO	26.00

{ CALVADOS }

Dupont VSOP pays d'Auge	10.50
Camut 6 year pays d'Auge	12.50
Camut 12 year pays d'Auge	18.00

{ ARMAGNAC }

Clos Martin VSOP 8 year Folle Blanche	9.25
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TEA

English breakfast blend <i>Intense, rich, punchy</i>	3.95
Afternoon tea blend <i>Mellow, elegant and refreshing</i>	3.95
Ceylon, Earl Grey, Darjeeling	3.95

Sencha, Jasmine pearls	4.50
Rosebud, Oolong	5.75
Fresh mint, Camomile,	3.75
Peppermint, Verbena	

COFFEE

Pot of coffee & cream	4.25
Cappuccino, latte, americano flat white, espresso, macchiato	3.95
Hot chocolate <i>Milk / mint / white</i>	4.50
Vanilla shakerato <i>Espresso shaken with ice, served in a martini glass</i>	4.50

Mini chocolate truffles <i>With a liquid salted caramel centre</i>	3.95
Elyx a l'Orange coupe <i>A premium "chocolate orange" take on the Espresso Martini with Absolut Elyx vodka, Cointreau, coffee liqueur and freshly pulled espresso</i>	9.75

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