

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

Roast pumpkin soup  
*Creamed pumpkin with truffle ricotta,  
pine nuts and crispy sage*  
6.75

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

Laverstoke Park Farm buffalo mozzarella  
*Crispy artichokes, pear and truffle honey*  
9.25

Crispy duck salad  
*Warm crispy duck with five spice dressing,  
toasted cashews, watermelon, beansprouts,  
sesame seeds, coriander and ginger*  
8.75

Twice-baked cheese soufflé  
*Gratinated mature Cheddar,  
Gouda and Edam cheese soufflé  
with cream sauce and grated black truffle*  
8.50

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

## MAINS

Chicken Milanese  
*Brioche-crumbed chicken breast  
with a fried egg, Parmesan and truffle  
cream sauce*  
16.95

Côte de boeuf 12oz/340g  
*21 day Himalayan Salt Wall dry-aged,  
grass-fed, 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

Roast Butternut squash  
with grains  
*Buckwheat, chickpeas, pumpkin seeds,  
sesame and pomegranate with  
crumbled feta cheese, harissa sauce  
and coriander dressing*  
13.50

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

Granary Square  
Brasserie hamburger  
*Chargrilled in a potato bun  
with mayonnaise, horseradish ketchup  
and thick cut chips*  
13.95  
*Add West Country Cheddar – 1.95  
Add pancetta – 2.75*

Granary Square Brasserie  
shepherd's pie  
*Slow braised lamb leg and beef,  
red wine sauce, Cheddar potato mash*  
13.95

Roast fillet of salmon  
*Cracked durum wheat, avocado  
houmous, sesame, pomegranate,  
golden raisins, chimichurri and a herb  
mayonnaise sauce*  
16.95

## SIDES

San Marzanino tomato and basil salad  
with Pedro Ximénez dressing  
3.95

Truffle and Parmesan chips  
4.95

Truffle mashed potato  
4.50

Extra virgin olive oil mashed potato  
3.75

Green beans and roasted almonds  
3.95

Jasmine rice with toasted coconut and coriander  
3.50

Peas, sugar snaps and baby shoots  
3.50

Creamed spinach, pangrattato, toasted  
pine nuts and grated Parmesan  
3.95

Thick cut chips  
3.95

Green leaf salad with mixed herbs  
3.25

Sprouting broccoli, lemon oil and sea salt  
4.25

Baked sweet potato, harissa coconut "yoghurt",  
mint and coriander dressing  
4.25

## 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