

Honey-glazed almonds
Rosemary and sea salt
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

Pea Velouté
*Lemon and thyme ricotta
with crushed peas and black pepper*
6.75

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

Duck liver Mandarin parfait
*Orange chutney
and toasted brioche*
8.25

Prawn cocktail
*Classic prawn cocktail with baby gem,
avocado, cherry tomatoes and Marie
Rose sauce*
10.95

Buffalo mozzarella with salsa verde
*Crushed pistachios, courgettes, basil
and a green herb dressing*
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 Monterey Jack and
mozzarella cheese with grated black truffle
and a cream sauce*
8.50

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*
32.95

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

Keralan sweet potato curry
*Choy sum, broccoli, coriander and
coconut with steamed jasmine rice*
14.95

Roasted artichoke salad
*Baby gem lettuce with Belgian endive,
avocado sesame houmous, couscous
and a lemon herb sauce*
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

Pan-fried salmon supreme
*Warm asparagus with durum wheat,
cauliflower, raisins and a green
herb sauce*
16.95

SIDES

San Marzanino tomato and basil salad
with Pedro Ximénez dressing
3.95
Peas, sugar snaps and baby shoots
3.50
Green leaf salad with mixed herbs
3.25
Extra virgin olive oil mashed potato
3.75

Truffle and Parmesan chips
4.95
Green beans and roasted almonds
3.95
Creamed spinach, pangrattato, toasted
pine nuts and grated Parmesan
3.95
Jasmine rice with toasted coconut and coriander
3.50

Thick cut chips
3.95
Baked sweet potato, harissa coconut "yoghurt",
mint and coriander dressing
4.25
Sprouting broccoli, lemon oil
and sea salt
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 with butter shortbread*
5.25

Selection of cheeses
*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

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