

SPARKLING 125ml

Prosecco, Bisol, Jeio, Veneto, Italy	7.75
Veuve Clicquot Yellow Label, Champagne, France, NV	13.95
Nyetimber Classic Cuvée, West Sussex, England	14.25
Veuve Clicquot Rosé, Champagne, France, NV	16.50

THIRST QUENCHERS

Granary Glitz <i>A glitterball of a cocktail with Malfy Blood Orange Gin, Italicus Bergamot Liqueur, maraschino cherry syrup & 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
Paloma Spritz <i>Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco</i>	10.85
Aromatic Spritz <i>Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda</i>	9.50
Virgin Spritz <i>Seedlip Grove 42, Acorn Bitter Aperitif & Fever-Tree White Grape & Apricot Soda finished with orange and olives</i>	6.95

GIN & TONIC SELECTION

Strawberry & Cream G&T <i>Dockyard Strawberry & 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>Flavours inspired by a classic Hemingway Daiquiri cocktail using Plymouth 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 & finished with Fever-Tree Mediterranean Tonic</i>	12.75
Elderflower G&T <i>Tanqueray 10 Gin with St. Germain Elderflower Liqueur topped with Fever-Tree Elderflower Tonic and finished with lime & fresh basil</i>	10.95

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

GRANARY SQUARE BRASSERIE

BRUNCH MENU

Spiced green olives <i>vg</i> <i>Gordal olives with chilli, coriander and lemon</i>	3.75	Truffle arancini <i>v</i> <i>Fried Arborio rice balls with truffle cheese</i>	5.95	Salt-crusted sourdough bread <i>v</i> <i>With salted butter</i>	4.25	Honey-glazed almonds <i>v</i> <i>Rosemary and sea salt</i>	3.50	Zucchini fritti <i>v</i> <i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>	5.95
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STARTERS

White onion and truffle soup <i>v</i> – 6.95 <i>Caramelised onion, artichoke purée, truffle mascarpone and artichoke crisps</i>	Steak tartare – 9.75 <i>Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	Laverstoke Park Farm buffalo mozzarella <i>v</i> – 9.25 <i>San Marzanino tomatoes, sun-dried peppers, black olives, green pesto and pine nuts</i>	Crispy duck salad – 8.95 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>
Tempura prawns – 10.95 <i>Yuzu pickled mooli and kohlrabi with sesame seeds, kimchi sauce</i>	Oak smoked salmon – 10.50 <i>Black pepper, lemon and dark rye bread</i>	Prawn cocktail – 11.95 <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>	Truffled wild mushrooms <i>v</i> – 9.50 <i>Potato rösti, creamed mushroom, fried quail's egg and grated truffle</i>
	Duck liver Mandarin parfait – 8.95 <i>Orange chutney and toasted brioche</i>	Salt and pepper squid – 9.50 <i>Wasabi and miso mayonnaise, Sriracha, Szechuan salt, coriander and lime</i>	

MAINS

Eggs Benedict and chips – 13.95 <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 – 14.95 <i>Oak smoked salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips</i>	Hot buttermilk pancakes <i>v</i> – 8.95 <i>Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce</i>	Avocado Benedict and chips <i>v</i> – 12.95 <i>Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with thick cut chips</i>
Aromatic duck curry – 17.95 <i>Coconut-based Kerala sauce with chilli, choy sum, sweet potato and jasmine rice</i>	Roast salmon fillet – 17.25 <i>Green beans, flaked almonds, smoked aubergine purée, lemon and a ras el hanout spiced tomato sauce</i>	Roast butternut squash with grains <i>v</i> – 15.50 <i>Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce, coriander dressing</i>	Blackened cod fillet – 17.95 <i>Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise</i>
			Lobster linguine – 29.95 <i>Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion</i>

GRANARY SQUARE BRASSERIE CLASSICS

Chicken Milanese – 16.95 <i>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</i>	Fish & chips – 14.75 <i>Traditional battered fillets served with mashed peas, thick cut chips and tartare sauce</i>	Granary Square Brasserie shepherd's pie – 14.50 <i>Slow braised lamb leg and beef, red wine sauce, Cheddar potato mash</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>	Salmon and smoked haddock fishcake – 14.75 <i>Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</i>
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ROASTS & GRILL

Granary Square Brasserie hamburger – 14.25 <i>Chargrilled in a brioche bun with mayonnaise, horseradish ketchup and thick cut chips</i>	Fillet of beef 7oz/198g – 29.95 <i>Succulent, prime centre cut, grass-fed</i>	Sirloin steak 8oz/227g – 25.95 <i>21 day Himalayan Salt Wall dry-aged</i>
Add West Country Cheddar – 1.95 <i>Add pancetta – 2.75</i>	Rib-eye on the bone 12oz/340g – 32.95 <i>21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak</i>	Minute steak – 16.50 <i>Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress</i>
Grilled sea bass – 23.95 <i>Fennel, French beans, salsa verde, red pepper, rocket and a chopped tomato sauce</i>	Sauces - 2.95 each <i>Béarnaise • Hollandaise • Red wine sauce • Peppercorn sauce • Wild mushroom</i>	Chargrilled halloumi <i>v</i> – 14.75 <i>Farro grains with crushed artichoke, hazelnuts, mushrooms, black truffle and a plant-based sauce</i>

SIDES

San Marzanino tomato and basil salad with Pedro Ximénez dressing <i>vg</i>	3.95	Green beans and roasted almonds <i>v</i>	4.25	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	3.95
Truffle and Parmesan chips	5.25	Jasmine rice with toasted coconut and coriander <i>vg</i>	3.50	Extra virgin olive oil mashed potato <i>v</i>	3.95
Green leaf salad with mixed herbs <i>vg</i>	3.50	Thick cut chips <i>vg</i>	3.95	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing <i>vg</i>	4.25
Sprouting broccoli, lemon oil and sea salt <i>vg</i>	4.50	Peas, sugar snaps and baby shoots <i>v</i>	3.75		

v – vegetarian, *vg* – vegan Vegetarian and vegan menu available on request.

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.

DESSERTS

Crème brûlée <i>v</i> <i>Classic set vanilla custard with a caramelised sugar crust</i>	6.95
Apple tart fine <i>v</i> <i>Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)</i>	8.95
Frozen berries <i>v</i> <i>Mixed berries with yoghurt sorbet and warm white chocolate sauce</i>	7.50
Chocolate bombe <i>v</i> <i>Melting chocolate bombe with a vanilla ice cream, honeycomb centre and hot salted caramel sauce</i>	8.95
Sticky toffee pudding <i>v</i> <i>Salted caramel sauce, dates, clotted cream and gold flakes</i>	8.25

AFTERNOON TEA

3pm - 5pm

Cream tea – 8.50
Freshly baked fruit scones, clotted cream and strawberry preserve
Includes a choice of teas, infusions or coffees
(Available until 5pm)

Wonderland afternoon tea – 26.95

SAVOURIES

Oak smoked salmon and cream cheese finger sandwich
Grilled chicken and truffle mayonnaise brioche roll
Pickled cucumber, courgette and basil double decker

SCONES

Warm fruited scones with clotted cream, fresh strawberries and strawberry preserve

SWEET

Red velvet raspberry Queen cake
"Eat me" almond and lavender Macaroon
Two of hearts chocolate shortbread slice
Green wonderland juice bottle
Includes a choice of teas, infusions or coffees

Champagne afternoon tea – 35.95
Afternoon tea with a glass of Champagne
Includes a choice of teas, infusions or coffees

SET MENU

Available Monday – Friday
Please ask your server or visit our website for more details