

# GRANARY SQUARE BRASSERIE

## ALL DAY MENU

### { SPARKLING 125ml }

Prosecco, Bisol, Jeio, <i>Veneto, Italy</i>	8.50
Veuve Clicquot Yellow Label, <i>Champagne, France, NV</i>	14.50
Nyetimber Classic Cuvée, <i>West Sussex, England</i>	14.50
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
GSB 75 <i>Hendricks Gin, sugar, lemon &amp; Jeio Prosecco</i>	10.75
Peach Bellini <i>Peach pulp and Prosecco</i>	9.25
Aperol Spritz <i>Aperol, Prosecco and Fever-Tree Soda with an orange twist</i>	10.25
Paloma Spritz <i>Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water &amp; Prosecco</i>	10.85
English Mule <i>Ramsbury Single Estate Vodka, lime, ginger juice &amp; Fever-Tree Ginger Ale with a dash of Angostura Bitters</i>	10.75
Passionate Spritz <i>A light &amp; fruity fizz made with Aperol, Skyy Passion Fruit Vodka &amp; Prosecco</i>	10.95
<b>{ GIN &amp; TONIC SELECTION }</b>	
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>	11.50
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>	10.25
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
Elderflower G&T <i>Tanqueray 10 Gin with St. Germain Elderflower Liqueur topped with Fever-Tree Elderflower Tonic and finished with lime &amp; fresh basil</i>	11.50

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

### { STARTERS }

Roast pumpkin and butternut squash soup – 6.95 <i>Creamed pumpkin and butternut squash with truffle ricotta, chestnuts, pine nuts, crispy sage</i>	Oak smoked salmon – 10.50 <i>Black pepper, lemon and dark rye bread</i>	Crispy duck salad – 8.95 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>
Twice-baked stilton and walnut soufflé – 8.75 <i>Gratinated in a cream sauce with walnuts</i>	Roasted scallops – 12.50 <i>Aligot potato, crispy prosciutto, tomato, red pepper, capers and red wine sauce</i>	Venison tartare – 11.95 <i>Seared and hand-cut venison loin with pickled beetroot, hazelnut mayonnaise and granary toast</i>
Tempura prawns – 10.95 <i>Yuzu pickled mooli and kohlrabi with sesame seeds, kimchi sauce</i>	Truffled wild mushrooms – 9.50 <i>Potato rösti, creamed mushroom, fried quail's egg and grated truffle</i>	Salt and pepper squid – 9.50 <i>Wasabi and miso mayonnaise, Sriracha, Szechuan salt, coriander and lime</i>

### { MAINS }

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 cranberries – 15.50 <i>Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and 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>
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### 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 – 14.95 <i>Slow braised lamb leg and beef, truffle red wine sauce, Cheddar potato mash</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 truffle hamburger – 16.50 <i>Chargrilled in a brioche bun with mayonnaise, horseradish ketchup and thick cut chips</i>	Roast beef fillet with ravioli – 29.95 <i>Grilled fillet with braised beef ravioli, creamed spinach and chestnut red wine sauce</i>	Roast chicken – 17.95 <i>Roasted half chicken (off the bone) with wild mushroom sauce, green beans and Brussels sprouts</i>
Add West Country Cheddar – 1.95 Add pancetta – 2.75	Rib-eye on the bone 12oz/340g – 32.95 21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak	Sirloin steak 8oz/227g – 25.95 21 day Himalayan Salt Wall dry-aged
Chargrilled halloumi – 14.75 <i>Farro grains with crushed artichoke, hazelnuts, mushrooms, black truffle, Brussels sprout leaves and a plant-based sauce</i>	Pan-fried lemon sole with brown shrimps – 24.95 <i>Beurre noisette, lemon, capers and Brussels sprout leaves</i>	
Sauces - 2.95 each <i>Béarnaise • Hollandaise • Red wine sauce • Peppercorn sauce • Wild mushroom</i>		

### { SIDES }

San Marzanino tomato and basil salad with Pedro Ximénez dressing	Green beans and roasted almonds	3.95	3.95
Truffle and Parmesan chips	Jasmine rice with toasted coconut and coriander	5.25	3.50
Green leaf salad with mixed herbs	Thick cut chips	3.50	3.95
Sprouting broccoli, lemon oil and sea salt	Peas, sugar snaps and baby shoots	4.50	3.75

**V** V-Vegetarian, **VG** Vegan, **AG** Avoiding Gluten, **AD** Avoiding Dairy.

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.

### { LUXURY FESTIVE SPECIALS }

Duck liver parfait – 8.95 <i>Caramelised hazelnuts, truffle, redcurrant chutney, toasted brioche</i>
Lobster and prawn cocktail – 15.95 <i>Chilled lobster and prawn cocktail with baby gem, tomatoes and Marie Rose sauce</i>
Laverstoke Park Farm buffalo mozzarella – 9.25 <i>Crispy artichokes, pear and truffle honey</i>
Goose shepherd's pie – 18.95 <i>Confit goose, creamed mash potatoes, pigs in blankets and cranberry sauce</i>
Turbot meunière – 34.50 <i>Whole turbot, beurre noisette, lemon, capers and Brussels sprout leaves</i>
Wild mushroom and truffle linguine – 15.95 <i>Creamed wild mushrooms, grated cheese, rocket, grated truffle and gold leaf</i>
Brussels sprouts with chestnuts – 4.25 Parsnip and carrot baton fries – 3.95
Christmas pudding – 8.25 <i>Steamed Christmas pudding with almonds, redcurrants and brandy cream</i>
Colston Bassett Stilton – 15.95 <i>With 10yr Tawny Port (100ml), chutney, grapes and crackers</i>
Snowball fight – 9.50 <i>Brandy ice cream, white chocolate, gingerbread and cream sauce</i>
Warm mini mince pies – 4.75 <i>Hazelnut and brandy cream</i>

### 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)