

SPARKLING 125ml

Prosecco, Bisol, Jeio, Veneto, Italy	8.50
Veuve Clicquot Yellow Label, Champagne, France, NV	14.50
Nyetimber Classic Cuvée, West Sussex, England	14.50
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>	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 & Prosecco</i>	10.85
English Mule <i>Ramsbury Single Estate Vodka, lime, ginger juice & Fever-Tree Ginger Ale with a dash of Angostura Bitters</i>	10.75
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>	11.50
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 & finished with Fever-Tree Mediterranean Tonic</i>	12.95
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>	11.50

GRANARY SQUARE BRASSERIE

BRUNCH MENU

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>	Salt and pepper squid – 9.50 <i>Wasabi and miso mayonnaise, Sriracha, Szechuan salt, coriander and lime</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>	Crispy duck salad – 8.95 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>	Venison tartare – 11.95 <i>Seared and hand-cut venison loin with pickled beetroot, hazelnut mayonnaise and granary toast</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 – 8.95 <i>Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce</i>	Avocado Benedict and chips – 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 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>			

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, 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>	Chargrilled halloumi – 14.75 <i>Farro grains with crushed artichoke, hazelnuts, mushrooms, black truffle, Brussels sprout leaves and a plant-based sauce</i>
Add West Country Cheddar – 1.95 Add pancetta – 2.75	Rib-eye on the bone 12oz/340g – 32.95 <i>21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak</i>	Pan-fried lemon sole with brown shrimps – 24.95 <i>Beurre noisette, lemon, capers and Brussels sprout leaves</i>
Sirloin steak 8oz/227g – 25.95 <i>21 day Himalayan Salt Wall dry-aged</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	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan
Truffle and Parmesan chips	Jasmine rice with toasted coconut and coriander	Extra virgin olive oil mashed potato
Green leaf salad with mixed herbs	Thick cut chips	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing
Sprouting broccoli, lemon oil and sea salt	Peas, sugar snaps and baby shoots	

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