



GRANARY SQUARE

BRASSERIE

DESSERTS

Crème brûlée – 6.95 
Classic set vanilla custard with a caramelised sugar crust

Chocolate bombe – 8.95 
*Melting chocolate bombe with a vanilla ice cream,
honeycomb centre and hot salted caramel sauce*

Frozen berries – 7.50 
Mixed berries with yoghurt sorbet and warm white chocolate sauce

Ice creams and sorbets – 6.00 
Selection of dairy ice creams and fruit sorbets with butter shortbread





Mini chocolate truffles – 3.75 
With a liquid salted caramel centre

Fig and pistachio Feuilleté – 9.25 
*Hazelnut financier with a crispy pastry top, yoghurt sorbet, pistachios and double cream
(12 mins cooking time)*


Snowball fight – 9.50 
Brandy ice cream, white chocolate, gingerbread and cream sauce

Tiramisu – 7.95 
Coffee and marsala soaked savoiardi biscuit with mascarpone, dusted with cocoa powder

Pyramid of profiteroles – 30.00 (4 portions) 
Vanilla ice cream, warm chocolate sauce and gold flakes

Christmas pudding – 8.25 
Steamed Christmas pudding with almonds, redcurrants and brandy cream

Warm mini mince pies – 4.75 
Hazelnut and brandy cream

Colston Bassett stilton – 15.95 
With 10yr Tawny Port (100ml), chutney, grapes and crackers

Selection of cheeses – 10.50
*Oglesfield Cheddar, Bleu D' Auvergne, Rutland red,
Melusine goat's cheese and Camembert from Normandy with pear chutney
and wholegrain crackers*

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

A discretionary optional service charge of 12.5% will be added to your bill.

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.

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SWEET WINES

Glass 100ml

Moscato d'Asti, 'Cascinetta' Vietti, <i>Piedmont, Italy, 2020</i>	6.75
Maury, Lafage, <i>Languedoc, France, 2019</i>	7.00
Chateau Loupiac Gaudiet, <i>Bordeaux, France</i>	8.00
Sauternes, Petit Guiraud, <i>Bordeaux, France 2018</i>	9.50
Semillon, Valdivieso, Eclat Botrytis, <i>Curicó Valley, Chile</i>	10.90
Riesling Icewine, <i>Stratus, Canada</i>	23.00
Pedro Ximénez, Bodegas Alvear, 'Solera 1927', <i>Montilla-Moriles, Spain</i>	11.50

{ COGNAC }

Courvoisier VSOP	9.50
Maxime Trijol VSOP	12.50
Grande Champagne	
Leyrat X, Fins Bois	22.50
Courvoisier XO	26.00

{ CALVADOS }

Dupont VSOP pays d'Auge	10.50
Camut 6 year pays d'Auge	12.50
Camut 12 year pays d'Auge	18.00

{ ARMAGNAC }

Clos Martin VSOP 8 year Folle Blanche	9.25
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TEA

English breakfast blend <i>Intense, rich, punchy</i>	3.95	Sencha, Jasmine pearls	4.50
Afternoon tea blend <i>Mellow, elegant and refreshing</i>	3.95	Rosebud, Oolong	5.75
Ceylon, Earl Grey, Darjeeling	3.95	Fresh mint, Camomile,	3.75
		Peppermint, Verbena	

COFFEE

Pot of coffee & cream	4.25	Mini chocolate truffles	3.50
Cappuccino, latte, americano flat white, espresso, macchiato	3.95	<i>With a liquid salted caramel centre</i>	
Hot chocolate <i>Milk / mint / white</i>	4.50	Elyx a l'Orange coupe	9.75
Vanilla shakerato <i>Espresso shaken with ice, served in a martini glass</i>	4.50	<i>A premium "chocolate orange" take on the Espresso Martini with Absolut Elyx vodka, Cointreau, coffee liqueur and freshly pulled espresso</i>	

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