

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
GSB 75 <i>Hendricks Gin, sugar, lemon & 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 & 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
Passionate Spritz <i>A light & fruity fizz made with Aperol, Skyy Passion Fruit Vodka & Prosecco</i>	10.95

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>	10.75
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

ALL DAY 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	4.50	3.50	5.95

STARTERS

Garden pea and nettle soup – 6.95 <i>Crumbled Greek style "cheese" and crushed peas</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 cheese soufflé – 8.75 <i>Gratinated Monterey Jack and mozzarella cheese with grated black truffle and a cream sauce</i>	Roasted scallops – 12.95 <i>Crispy potato rösti, pea purée, Parmesan sauce and grated truffle</i>	Steak tartare – 9.95 <i>Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>
Duck liver parfait – 8.50 <i>Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche</i>	Grilled asparagus – 8.50 <i>Warm asparagus spears, Szechuan mayonnaise, capers, flaked almonds, fried quail's egg and watercress</i>	Salt and pepper squid – 9.50 <i>Wasabi and miso mayonnaise, Sriracha, coriander and lime</i>
Prawn cocktail – 11.95 <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>	Tempura prawns – 10.95 <i>Yuzu-pickled cucumber with wakame seaweed, sesame seeds and kimchi sauce</i>	Buffalo mozzarella with salsa verde – 9.25 <i>Crushed pistachios, courgettes, basil and a green herb dressing</i>

MAINS

Aromatic duck curry – 18.95 <i>Coconut-based Kerala sauce with chilli, choy sum, sweet potato and jasmine rice</i>	The Ivy rabbit and langoustine pie – 17.50 <i>Parisienne carrots with a tarragon cream sauce, watercress and a puff pastry crust</i>	Baked miso aubergine – 15.95 <i>Cracked durum wheat, cauliflower, red pepper, raisins, flaked almonds, coconut yoghurt and rocket</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 – 17.50 <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>	Salmon and smoked haddock fishcake – 14.75 <i>Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</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>
--	--	---	---	---

ROASTS & GRILL

Granary Square Brasserie hamburger – 14.25 <i>Chargrilled in a brioche bun with mayonnaise, horseradish ketchup and thick cut chips</i>	Rib-eye on the bone 12oz/340g – 33.95 <i>21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak</i>	Sirloin steak 8oz/227g – 26.95 <i>21 day Himalayan Salt Wall dry-aged</i>
Grilled sea bass – 23.95 <i>Fennel, French beans, salsa verde, red pepper, rocket and a chopped tomato sauce</i>	Minute steak – 17.95 <i>Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress</i>	Grilled asparagus salad – 15.95 <i>Ras el hanout couscous, baby gem lettuce, red pepper purée, pistachio and herbs</i>
Chargrilled halloumi – 14.75 <i>Courgette tapenade, Gordal olives with baby basil and rustic tomato sauce</i>	Korean glazed chicken – 17.95 <i>Pickled mooli, sesame, avocado and jalapeño sauce, citrus mayonnaise</i>	Robata grilled chicken salad – 16.95 <i>Couscous, baby gem lettuce, red pepper, pistachio with yoghurt and lime dressing</i>
Grilled beef fillet – 32.95 <i>Creamed wild mushrooms with potato rösti, watercress and truffle sauce</i>	Sauces - 2.95 each <i>Béarnaise • Hollandaise • Red wine sauce • Peppercorn sauce • Wild mushroom</i>	

FISH OF THE DAY

San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95	Green beans and roasted almonds	4.25	Extra virgin olive oil mashed potato	3.95
Truffle and Parmesan chips	5.25	Jasmine rice with toasted coconut and coriander	3.50	Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25
Baby gem lettuce, herb dressing, cheese and pine nuts	4.25	Peas, mangetout and baby shoots	3.95	Cracked durum wheat with cauliflower, red pepper, coconut yoghurt and coriander	4.25
Sprouting broccoli, lemon oil and sea salt	4.50	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	3.95	Thick cut chips	3.95

DAILY MARKET SPECIALS

SIDES

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.

SANDWICHES

11.30am - 4pm

Prawn and avocado open sandwich – 14.75 <i>Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce</i>
Roast beef sandwich – 15.95 <i>Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips</i>
Chargrilled halloumi burger – 13.95 <i>Brioche bun, lettuce, tomato, chilli and mint sauce, thick cut chips</i>

11.30am - 4pm

CREAM TEA

8.50

Freshly baked fruit scones, clotted cream and strawberry preserve
Includes a choice of teas, infusions or coffees

CHAMPAGNE CREAM TEA

17.50

Freshly baked fruit scones, clotted cream and strawberry preserve
Includes a glass of Champagne and choice of teas, infusions or coffees

DESSERTS

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

Almond panna cotta – 7.95
With a rhubarb and raspberry sauce, Amaretto, crispy almond tuile, gold flakes

Sticky toffee pudding – 8.25
Salted caramel sauce, dates, clotted cream and gold flakes

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

SET MENU

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

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