

# GRANARY SQUARE BRASSERIE

## BRUNCH 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

### GIN & TONIC SELECTION

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>	10.75
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 &amp; 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 &amp; fresh basil</i>	11.50

Spiced green olives <i>Gordal olives with chilli, coriander and lemon</i>	3.75	Truffle arancini <i>Fried Arborio rice balls with truffle cheese</i>	5.95	Salt-crusted sourdough bread <i>With salted butter</i>	4.50	Honey-glazed almonds <i>Rosemary and sea salt</i>	3.50	Zucchini fritti <i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>	5.95
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## 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>	Salt and pepper squid – 9.50 <i>Wasabi and miso mayonnaise, Sriracha, coriander and lime</i>	Grilled asparagus – 8.50 <i>Warm asparagus spears, Szechuan mayonnaise, capers, flaked almonds, fried quail's egg and watercress</i>
Twice-baked cheese soufflé – 8.75 <i>Gratinated Monterey Jack and mozzarella cheese with grated black truffle and a cream sauce</i>	Crispy duck salad – 8.95 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</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>	Prawn cocktail – 11.95 <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>	Buffalo mozzarella with salsa verde – 9.25 <i>Crushed pistachios, courgettes, basil and a green herb dressing</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 – 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>
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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>	Grilled beef fillet – 32.95 <i>Creamed wild mushrooms with potato rösti, watercress and truffle sauce</i>	Grilled sea bass – 23.95 <i>Fennel, French beans, salsa verde, red pepper, rocket and a chopped tomato sauce</i>
Chargrilled halloumi – 14.75 <i>Courgette tapenade, Gordal olives with baby basil and rustic tomato sauce</i>	Rib-eye on the bone 12oz/340g – 33.95 <i>21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak</i>	Grilled asparagus salad – 15.95 <i>Ras el banout couscous, baby gem lettuce, red pepper purée, pistachio and herbs</i>
	Sirloin steak 8oz/227g – 26.95 <i>21 day Himalayan Salt Wall dry-aged</i>	Robata grilled chicken salad – 16.95 <i>Couscous, baby gem lettuce, red pepper, pistachio with yoghurt and lime dressing</i>

### FISH OF THE DAY

Sauces - 2.95 each  
Béarnaise • Hollandaise • Red wine sauce • Peppercorn sauce • Wild mushroom

### DAILY MARKET SPECIALS

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

## SIDES

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

Freshly baked fruit scones, clotted cream and strawberry preserve	8.50
Includes a choice of teas, infusions or coffees	

### CHAMPAGNE CREAM TEA

Freshly baked fruit scones, clotted cream and strawberry preserve	17.50
Includes a glass of Champagne and choice of teas, infusions or coffees	

### DESSERTS

Frozen berries – 7.50 <i>Mixed berries with yoghurt sorbet and warm white chocolate sauce</i>	7.50
Ice creams and sorbets – 6.00 <i>Selection of dairy ice creams and fruit sorbets with butter shortbread</i>	6.00
Almond panna cotta – 7.95 <i>With a rhubarb and raspberry sauce, Amaretto, crispy almond tuile, gold flakes</i>	7.95
Sticky toffee pudding – 8.25 <i>Salted caramel sauce, dates, clotted cream and gold flakes</i>	8.25
Chocolate bombe – 8.95 <i>Melting chocolate bombe with a vanilla ice cream, honeycomb centre and hot salted caramel sauce</i>	8.95

### 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