




GRANARY SQUARE


BRASSERIE


DESSERTS

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


Apple tart fine – 8.95 
*Baked apple tart with vanilla ice cream and Calvados flambé
(14 mins cooking time)*


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


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


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

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

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

Black bee honey and white chocolate cheesecake – 9.25 
Mango sorbet, honeycomb and edible flower

Selection of cheeses – 10.50
*Keen's Cheddar, Stilton, Saint-Nectaire, truffled goat's cheese and Pavé d'Affinois
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

Maury, Lafage, <i>Languedoc, France, 2019</i>	7.00
Moscato d'Asti, 'Cascinetta' Vietti, <i>Piedmont, Italy, 2020</i>	7.50
Château 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	3.75
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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