



Honey-glazed almonds <sup>V</sup>/<sub>AG</sub>  
Rosemary and sea salt  
3.50

Salt-crusted <sup>V</sup>/<sub>AG</sub>  
sourdough bread  
With salted butter  
4.50

Zucchini fritti <sup>V</sup>/<sub>AG</sub>  
Crispy courgette fries with lemon,  
chilli and mint yoghurt  
5.95

Spiced green olives <sup>VG</sup>/<sub>AG</sub>  
Gordal olives with chilli,  
coriander and lemon  
3.75

Truffle arancini <sup>V</sup>/<sub>AG</sub>  
Fried Arborio rice balls  
with truffle cheese  
5.95

## STARTERS

Garden pea and <sup>VG</sup>/<sub>AG</sub>  
nettle soup  
Crumbled Greek style "cheese"  
and crushed peas  
6.95

Oak smoked salmon  
Black pepper, lemon  
and dark rye bread  
10.50

Duck liver parfait  
Caramelised hazelnuts, truffle, pear  
and ginger compote, toasted brioche  
8.50

Prawn cocktail <sup>V</sup>/<sub>AG</sub>  
Classic prawn cocktail with baby gem,  
avocado, cherry tomatoes and  
Marie Rose sauce  
11.95

Buffalo mozzarella with salsa verde <sup>V</sup>/<sub>AG</sub>  
Crushed pistachios, courgettes, basil  
and a green herb dressing  
9.25

Crispy duck salad <sup>V</sup>/<sub>AG</sub>  
Warm crispy duck with five spice dressing,  
toasted cashews, watermelon, beansprouts,  
sesame seeds, coriander and ginger  
8.95

Twice-baked cheese soufflé <sup>V</sup>/<sub>AG</sub>  
Gratinated Monterey Jack and mozzarella cheese  
with grated black truffle and a cream sauce  
8.75

## MAINS

Chicken Milanese  
Brioche-crumbed chicken breast  
with a fried egg, Parmesan and truffle  
cream sauce  
17.50

Rib-eye on the bone 12oz/340g <sup>V</sup>/<sub>AG</sub>  
21 day Himalayan Salt Wall dry-aged,  
grass-fed, rib-eye steak  
33.95

Blackened cod fillet <sup>V</sup>/<sub>AG</sub>  
Baked in a banana leaf with a soy  
marinade, citrus-pickled fennel, grilled  
broccoli, chilli and yuzu mayonnaise  
17.95

Baked miso aubergine <sup>VG</sup>/<sub>AG</sub>  
Cracked durum wheat, cauliflower,  
red pepper, raisins, flaked almonds,  
coconut yoghurt and rocket  
15.95

Chargrilled halloumi <sup>V</sup>/<sub>AG</sub>  
Courgette tapenade, Gordal olives with  
baby basil and rustic tomato sauce  
14.75

Granary Square Brasserie  
hamburger  
Chargrilled in a brioche bun with  
mayonnaise, horseradish ketchup and  
thick cut chips  
14.25  
Add West Country Cheddar – 1.95  
Add pancetta – 2.75

Granary Square Brasserie <sup>V</sup>/<sub>AG</sub>  
shepherd's pie  
Slow-braised lamb leg and beef,  
red wine sauce, Cheddar potato mash  
14.50

Grilled sea bass <sup>V</sup>/<sub>AG</sub>  
Fennel, French beans, salsa verde,  
red pepper, rocket and a chopped  
tomato sauce  
23.95

## SIDES

San Marzanino tomato and basil salad <sup>VG</sup>/<sub>AG</sub>  
with Pedro Ximénez dressing  
3.95

Truffle and Parmesan chips  
5.25

Thick cut chips <sup>VG</sup>/<sub>AG</sub>  
3.95

Peas, mangetout and baby shoots <sup>V</sup>/<sub>AG</sub>  
3.95

Green beans and roasted almonds <sup>V</sup>/<sub>AG</sub>  
4.25

Baked sweet potato, harissa coconut "yoghurt", <sup>VG</sup>/<sub>AG</sub>  
mint and coriander dressing  
4.25

Baby gem lettuce, herb dressing, <sup>V</sup>/<sub>AG</sub>  
cheese and pine nuts  
4.25

Creamed spinach, pangrattato, toasted  
pine nuts and grated Parmesan  
3.95

Sprouting broccoli, lemon oil and sea salt <sup>VG</sup>/<sub>AG</sub>  
4.50

Extra virgin olive oil mashed potato <sup>V</sup>/<sub>AG</sub>  
3.95

Jasmine rice with toasted coconut and coriander <sup>VG</sup>/<sub>AG</sub>  
3.50

Cracked durum wheat with cauliflower, <sup>VG</sup>/<sub>AG</sub>  
red pepper, coconut yoghurt and coriander  
4.25

## DESSERTS

Crème brûlée <sup>V</sup>/<sub>AG</sub>  
Classic set vanilla custard with  
a caramelised sugar crust  
6.95

Mini chocolate truffles <sup>V</sup>/<sub>AG</sub>  
With a liquid salted  
caramel centre  
3.75

Chocolate bombe <sup>V</sup>/<sub>AG</sub>  
Melting chocolate bombe with a vanilla  
ice cream, honeycomb centre and hot  
salted caramel sauce  
8.95

Apple tart fine <sup>V</sup>/<sub>AG</sub>  
Baked apple tart with vanilla ice  
cream and Calvados flambé  
(14 mins cooking time)  
8.95

Ice creams and sorbets <sup>V</sup>/<sub>AG</sub>  
Selection of dairy ice creams and fruit  
sorbets with butter shortbread  
6.00

Selection of cheeses  
Keen's Cheddar, Stilton, Saint-Nectaire,  
truffled goat's cheese and Pavé d'Affinois with pear  
chutney and wholegrain crackers  
10.50

Frozen berries <sup>V</sup>/<sub>AG</sub>  
Mixed berries with yoghurt sorbet  
and warm white chocolate sauce  
7.50

<sup>V</sup>/<sub>AG</sub> V-Vegetarian, VG-Vegan, AG-Avoiding Gluten, AD-Avoiding Dairy.

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.

