

SPARKLING 125ml

Prosecco, Bisol, Jeio, Veneto, Italy	9.00
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>	11.25
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Bloodflowers Margarita <i>A twist on a classic Margarita with Olmeca Altos Plata Tequila, St Germain elderflower liqueur, blood orange, lime and orange juice</i>	11.50
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Coffee Negroni <i>Beefeater Gin, Espresso Tosolini coffee liqueur, Campari & Martini Riserva Speciale Rubino</i>	10.75
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Salted Caramel Espresso Martini <i>A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expre Coffee Liqueur, freshly pulled espresso and sweetened with salted caramel syrup</i>	11.50
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Passionfruit Bellini <i>Vanilla vodka, passion fruit, Passoa and lime juice, topped with Prosecco</i>	10.75
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English Mule <i>Ramsbury Single Estate Vodka, lime, ginger juice & Fever-Tree Ginger Ale with a dash of Angostura Bitters</i>	10.75
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GIN & TONIC SELECTION

Strawberry & Cream G&T <i>Dockyard Strawberry & Cream Gin with Fever-Tree Elderflower Tonic, fresh strawberries and mint</i>	11.50
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Sicilian G&T <i>Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic</i>	11.50
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Rhubarb & Raspberry G&G <i>Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale</i>	11.75
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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>	11.00
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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>	13.25
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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>	11.75
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GRANARY SQUARE BRASSERIE

ALL DAY MENU

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>	4.75	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

Roasted tomato soup – 7.50 <i>Red pepper, crumbled Greek style “cheese”, pine nuts and coriander</i>	Oak smoked salmon – 11.95 <i>Black pepper, lemon and dark rye bread</i>	Crispy duck salad – 9.50 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>
Goat’s cheese and courgette tart – 8.95 <i>Artichoke tapenade, mixed herbs and truffle crème fraîche sauce</i>	Roasted scallops – 13.95 <i>Crispy potato rösti, pea purée, Parmesan sauce and grated truffle</i>	Steak tartare – 11.95 <i>Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>
Duck liver parfait – 8.75 <i>Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche</i>	Asparagus with truffle hollandaise – 9.75 <i>Warm asparagus spears with baby watercress</i>	Salt and pepper squid – 9.75 <i>Wasabi and miso mayonnaise, Sriracha, coriander and lime</i>
Prawn cocktail – 12.50 <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 – 9.25 <i>Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts</i>

MAINS

Monkfish and prawn curry – 18.95 <i>Malaysian curry sauce, choy sum, shaved coconut, chilli, sweet potato crisps and jasmine rice</i>	Pan-fried salmon fillet – 17.25 <i>Asparagus spears, courgette ribbons, toasted pine nuts and a chive velouté</i>	Linguine with courgette – 16.50 <i>Crumbled Greek white “cheese”, rocket, pine nuts and rustic tomato sauce</i>	Blackened cod fillet – 18.50 <i>Baked in a banana leaf with a soy marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise</i>	Lobster linguine – 31.95 <i>Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion</i>
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GRANARY SQUARE BRASSERIE CLASSICS

Chicken Milanese – 17.95 <i>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</i>	Fish & chips – 14.95 <i>Traditional battered fillets served with mashed peas, chips and tartare sauce</i>	Granary Square Brasserie shepherd’s pie – 14.75 <i>Slow-braised lamb leg and beef, red wine sauce, Cheddar potato mash</i>	Salmon and smoked haddock fishcake – 14.95 <i>Crushed pea and herb sauce with a soft poached hen’s egg and baby watercress</i>	Steak tartare – 19.95 <i>Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and chips</i>
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ROASTS & GRILL

Granary Square Brasserie hamburger and chips – 14.95 <i>Chargrilled in a brioche bun with mayonnaise, horseradish ketchup and 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>
Add West Country Cheddar – 1.95 <i>Add pancetta – 2.75</i>	Minute steak – 17.95 <i>Grilled thinly-beaten steak with peppercorn sauce, onions, chips and watercress</i>	Pan-fried lemon sole – 25.95 <i>Capers, flaked almonds, watercress, lemon mayonnaise and Greek cress</i>
Chargrilled halloumi – 14.95 <i>Spiced fregola, tomato and red pepper salsa, crispy onions, herb mayonnaise, coriander cress</i>	Korean glazed chicken – 17.95 <i>Pickled mooli, sesame, avocado and jalapeño sauce, citrus mayonnaise</i>	Grilled asparagus salad – 16.95 <i>Harissa couscous, baby gem lettuce, red pepper purée, pistachio and herbs</i>
Veal sirloin – 23.95 <i>Grilled veal steak with pommes aligot, crispy prosciutto, tomato, red pepper, sage leaves, red wine sauce</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

Béarnaise • Hollandaise • Red Wine Sauce • Peppercorn Sauce • Truffle Hollandaise

DAILY MARKET SPECIALS

SIDES

San Marzanino tomato, yellow tomato and basil salad with sherry vinegar dressing	3.95	Jasmine rice with toasted coconut and coriander	3.75	Extra virgin olive oil mashed potato	3.95
Truffle and Parmesan chips	5.50	Peas, mangetout and baby shoots	3.95	Fregola and cauliflower couscous, red pepper, coconut yoghurt and coriander	4.25
Baby gem lettuce, herb dressing, cheese and pine nuts	4.95	Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.50	Sprouting broccoli, lemon oil and sea salt	4.75
Green beans and roasted almonds	4.25			Chips	4.50

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 – 15.95
Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce

Roast beef sandwich – 16.50
Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and chips

Chargrilled halloumi burger – 15.50
Brioche bun, lettuce, tomato, chilli and mint sauce, chips

11.30am – 4pm

CREAM TEA

8.75

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

CHAMPAGNE CREAM TEA

17.75

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

DESSERTS

Frozen berries – 7.75
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 and blueberry panna cotta – 7.95
Limoncello sauce, almond tuile and gold flakes

Rum baba – 8.95
Plantation rum soaked sponge with Chantilly cream and raspberries

Chocolate bombe – 9.50
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

Scan for allergy & nutritional information

