

SPARKLING 125ml

Nyetimber Classic Cuvée, West Sussex, England	14.50
Veuve Clicquot Yellow Label, Champagne, France, NV	15.00
Veuve Clicquot Rosé, Champagne, France, NV	16.75

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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Blood Orange Margarita <i>A twist on a classic Margarita with Olmeca Altos Plata Tequila, Cointreau, blood orange syrup, 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>	11.25
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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>	11.75
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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>	11.75
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Rhubarb & Raspberry G&G <i>Whitley Neill Rhubarb & Ginger Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale</i>	12.25
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Hemingway G&T <i>Flavours inspired by a classic Hemingway Daiquiri cocktail using Whitley Neill Connoisseur's Cut Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry</i>	11.50
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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>	13.50
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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>	12.25
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GRANARY SQUARE

BRASSERIE

BRUNCH 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>
3.95	5.95	4.75	3.75	5.95

STARTERS

White onion and truffle soup – 7.75 <i>Caramelised onion, artichoke purée, truffle mascarpone and artichoke crisps</i>	Oak smoked salmon – 11.95 <i>Black pepper, lemon and dark rye bread</i>	Salt and pepper squid – 9.95 <i>Wasabi and miso mayonnaise, Sriracha, coriander and lime</i>	Truffled wild mushrooms – 9.75 <i>Potato rösti, creamed mushroom, fried quail's egg and grated truffle</i>
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Twice-baked cheese soufflé – 8.95
Gratinated Monterey Jack and mozzarella with grated black truffle and cream sauce

Crispy duck salad – 9.50
Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

Steak tartare – 11.95
Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary

Prawn cocktail – 12.50
Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

Buffalo mozzarella – 9.25
Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts

MAINS

Eggs Benedict and chips – 14.25 <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 – 15.75 <i>Oak smoked salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips</i>	Hot buttermilk pancakes – 9.50 <i>Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce</i>	Hot buttermilk pancakes with bacon – 11.50 <i>Blueberries, lemon balm and maple syrup</i>	Avocado Benedict and chips – 13.75 <i>Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with thick cut chips</i>
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Aromatic duck curry – 19.25 <i>Coconut-based Kerala sauce with chilli, choy sum, sweet potato and jasmine rice</i>	Roast salmon fillet – 17.95 <i>Green beans, flaked almonds, smoked aubergine purée, lemon and a ras el hanout spiced tomato sauce</i>	Wild mushroom and truffle linguine – 16.50 <i>Creamed wild mushrooms with grated cheese, rocket and truffle</i>	Blackened cod fillet – 18.95 <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 Marzano tomatoes, parsley and spring onion</i>
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GRANARY SQUARE BRASSERIE CLASSICS

Chicken Milanese – 18.50 <i>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</i>	Fish & chips – 15.95 <i>Traditional battered fillets served with mashed peas, thick cut chips and tartare sauce</i>	Granary Square Brasserie shepherd's pie – 14.95 <i>Slow-braised lamb and beef, red wine sauce, Cheddar potato mash</i>	Salmon and smoked haddock fishcake – 15.50 <i>Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</i>	Steak tartare – 20.95 <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 and chips – 15.50 <i>Chargrilled in a brioche bun with mayonnaise, horseradish ketchup and thick cut chips</i> <i>Add West Country Cheddar – 1.95</i> <i>Add pancetta – 2.75</i>	Grilled Veal sirloin – 23.95 <i>Spinach creamed potato, sun-dried red peppers, capers and sage with mustard red wine sauce</i>	Sirloin steak 8oz/227g – 26.95 <i>21 day Himalayan Salt Wall dry-aged</i>
Fillet of beef 7oz/198g – 33.95 <i>Prime centre cut, grass-fed steak with Himalayan salt</i>	Rib-eye on the bone 12oz/340g – 33.95 <i>21 day Himalayan Salt Wall dry-aged, grass-fed, rib-eye steak</i>	Chargrilled halloumi – 14.95 <i>Spiced fregola, tomato and red pepper salsa, crispy onions, herb mayonnaise, coriander cress</i>
	Pan-fried sea bass fillet – 25.95 <i>Fennel, apple and green bean salad with a Champagne and chive velouté</i>	

FISH OF THE DAY

Sauces – 3.50 each
*Béarnaise • Hollandaise • Red Wine Sauce
Peppercorn Sauce • Wild Mushroom Sauce*

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	5.75	Peas, mangetout and baby shoots	3.95	Creamed polenta with pesto, Parmesan and pine nuts	3.95
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			Thick cut 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 13.5% 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 thick cut chips

Vegetable and mushroom burger – 15.50
Lettuce, tomato, red onion, vegan "cheese", chips, pickles and sauce

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 – 7.50

Selection of dairy ice creams and fruit sorbets with butter shortbread

Coconut panna cotta – 7.95

Pineapple carpaccio with coconut, chilli and lime zest

Apple tart fine – 8.95

Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)

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

