

DESSERTS

Crème brûlée – 7.50

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 – 9.50

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

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

Mini chocolate truffles – 4.25

With a liquid salted caramel centre

Coconut panna cotta – 7.95

Pineapple carpaccio with coconut, chilli and lime zest

Pyramid of profiteroles – 30.00 (4 portions)

Vanilla ice cream, warm chocolate sauce and gold flakes

Tiramisu – 8.50

Coffee and marsala-soaked savoiardi biscuit with mascarpone and cocoa powder

Selection of cheeses – 10.95

*Keen's Cheddar, Stilton, Saint-Nectaire, truffled goat's cheese and Pavé d'Affinois
with chutney and wholegrain crackers*

A discretionary optional service charge of 13.5% 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.

Scan for allergy & nutritional information



GRANARY SQUARE

BRASSERIE

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	10.50
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	11.00
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TEA

English breakfast blend <i>Intense, rich, punchy</i>	3.95
Afternoon tea blend <i>Mellow, elegant and refreshing</i>	3.95
Ceylon, Earl Grey, Darjeeling	3.95

Sencha, Jasmine pearls	4.50
Rosebud, Oolong	5.75
Fresh mint, Camomile,	3.75
Peppermint, Verbena	

COFFEE

Pot of coffee & cream	4.75
Cappuccino, latte, americano flat white, espresso, macchiato	4.25
Hot chocolate <i>Milk / mint / white</i>	4.75
Vanilla shakerato <i>Espresso shaken with ice, served in a martini glass</i>	5.25

Mini chocolate truffles <i>With a liquid salted caramel centre</i>	3.95
Salted Caramel Espresso Martini <i>A classic Espresso Martini made with Wyborowa Vodka, Coffee Liqueur, freshly pulled espresso and sweetened with salted caramel syrup</i>	11.50

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