



GRANARY  
SQUARE

BRASSERIE

## { COCKTAILS }

Granary Glitz <i>flute</i>	11.25
<i>A glitterball of a cocktail with Malfy Blood Orange Gin, Italicus Bergamot Liqueur, maraschino cherry syrup &amp; Jeio Prosecco</i>	
Blood Orange Margarita <i>coupe</i>	11.75
<i>A twist on a classic Margarita with Olmeca Altos Plata Tequila, Cointreau, blood orange, lime and orange juice</i>	
Coffee Negroni <i>rocks</i>	11.25
<i>Beefeater Gin, Espresso Tosolini coffee liqueur, Campari &amp; Martini Riserva Speciale Rubino</i>	
Salted Caramel Espresso Martini <i>coupe</i>	11.75
<i>A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expre Coffee Liqueur, freshly pulled espresso and sweetened with salted caramel syrup</i>	
English Mule <i>copper cup</i>	10.75
<i>Ramsbury Single Estate Vodka, lime, ginger juice &amp; Fever-Tree Ginger Ale with a dash of Angostura Bitters</i>	
Passionfruit Bellini <i>flute</i>	10.75
<i>Vanilla vodka, passion fruit, Passoa and lime juice, topped with Prosecco</i>	
Sparkling Peartini <i>coupe</i>	12.75
<i>Grey Goose Le Poire, Italicus Bergamot Liqueur, Lillet Blanc, lemon &amp; The Ivy Collection Champagne</i>	
Blushing Cherry <i>martini</i>	10.25
<i>Pineapple Rum, Maraschino Liqueur, RinQuinQuin A'La Peche, lemon juice, egg white &amp; Morello cherry syrup</i>	
Rum 'n' Plum Old Fashioned <i>rocks</i>	11.75
<i>Diplomatico Reserva Exclusiva Rum, Umeshu Akashi Tai Plum Sake, Demerara Syrup &amp; Bob's Chocolate Bitters</i>	
Barrel-Aged Sazerac <i>rocks</i>	10.75
<i>Naked Grouse, Courvoisier VSOP Cognac, demerara sugar syrup, Peychaud's Bitters and a wash of Pernod Absinthe</i>	
The Reverend's Refuge <i>coupe</i>	10.25
<i>Pineapple Rum, Briottet Crème de Verte, pineapple, orange and lime juices with a touch of lavender</i>	
China Doll <i>hi-ball</i>	10.25
<i>Wyborowa Vodka, Kwai Feb Lychee Liqueur, aloe vera juice, lemon juice and hibiscus syrup</i>	
Redberry Joytown <i>hi-ball</i>	10.25
<i>Red berry tea infused Beefeater Gin, elderflower cordial, blackberries, lime juice and soda</i>	
Rising Sun Sour <i>rocks</i>	10.50
<i>Maker's Mark Bourbon shaken with Akashi Tai Yuzu Sake, lemon &amp; lime juice, sugar syrup, orange bitters &amp; egg white. Finished with a spritz of Hakushu Distillers Reserve</i>	

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).  
Champagne and Traditional method 125ml.

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## { SPARKLING }

	125ml
Prosecco, Bisol, Jeio, <i>Veneto, Italy</i>	9.50
Nyetimber Classic Cuvée, <i>West Sussex, England</i>	14.50
Veuve Clicquot Yellow Label, <i>Champagne, France</i>	15.00
Veuve Clicquot Rosé, <i>Champagne, France</i>	16.75

## { WHITE }

	175ml	500ml	Btl
Inzolia, Tremito, <i>Sicily, Italy</i>	6.75	17.00	25.00
Pinot Grigio, Riff, <i>Alto Adige, Italy</i>	8.75	20.00	34.00
Soave Classico, Suavia, <i>Veneto, Italy</i>	9.00	24.00	37.00
Chardonnay, Journey's End, <i>Stellenbosch, South Africa</i>	9.50	28.00	40.00
Sauvignon Blanc, Craggy Range <i>Martinborough, New Zealand</i>	11.25	29.00	46.00
Gavi di Gavi, Morgassi Superiore 'Volo Riserva' <i>Piemonte, Italy</i>	12.25	33.00	51.00

## { ROSÉ }

	175ml	500ml	Btl
Rosé, Wandering Bear, <i>South Africa</i>	6.75	17.00	25.00
Lady A, Château La Coste, <i>Vin de Pays de Mediterranee, France</i>	13.00	34.00	52.00

## { RED }

	175ml	500ml	Btl
Nero d'Avola, Tremito, <i>Sicily, Italy</i>	6.75	17.00	25.00
Tempranillo, Tabula, Damana 5, <i>Ribera del Duero, Spain</i>	9.00	26.00	38.00
Côtes du Rhône, Paul Jaboulet Aine, <i>Secret de Famille, Rhône, France</i>	9.75	26.00	39.00
Malbec, Terrazas De Los Andes, <i>Reserva, Mendoza, Argentina</i>	11.25	30.00	46.00
Chianti Classico, <i>Castellare, Tuscany, Italy</i>	13.25	38.00	56.00
Château Gardegan, <i>Bordeaux Superior, Bordeaux, France</i>	14.00	40.00	59.00

## { SHERRY }

	100ml
Fino, La Ina, <i>Jerez, Spain</i> <i>Bone dry with fresh apple, almond and yeast flavours</i>	5.50
Manzanilla, La Guita, 'En Rama', <i>Jerez, Spain</i> <i>Unfiltered sherry made from Palomino grapes.</i> <i>Flavours of lemon peel, dried apricot and mandarin</i>	5.50
Dry Oloroso, Lustau, <i>Rio Viejo, Jerez, Spain</i> <i>Mahogany coloured with notes of walnut and chocolate</i>	6.25
Pedro Ximénez, Bodegas Alvear, 'Solera 1927' <i>Montilla-Moriles, Spain</i> <i>Sweet sherry with notes of sticky toffee</i>	11.50

## { SWEET & FORTIFIED }

	100ml
Maury Grenat, Lafage, <i>Languedoc, France</i>	7.00
Moscato d'Asti, Vietti Cascinetta, <i>Piedmont, Italy</i>	7.50
Château Loupiac Gaudiet, <i>Loupiac, Bordeaux, France</i>	8.00
Sauternes, Petit Guiraud, <i>Bordeaux, France</i>	9.50
Semillon, Valdivieso, <i>Eclat Botrytis, Curicó Valley, Chile</i>	10.90
Riesling Icewine, <i>Stratus, Canada</i>	23.00

## { BEERS }

Menabrea Bionda, <i>Italy, 4.8% abv, 330ml</i> <i>Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour.</i>	6.50
Paolozzi Helles Lager, <i>Edinburgh, Scotland, 5.2% abv, 330ml</i> <i>World Beer Award 2017. Full &amp; beautifully balanced flavour</i>	6.25
Beavertown, Gamma Ray Pale Ale, <i>London, 5.4% abv, 330ml can</i> <i>Classic American style pale ale from one of London's biggest breweries</i>	6.95
BrewDog Vagabond Gluten-Free Pale Ale, <i>Scotland, 4.5% abv, 330ml</i> <i>A gluten-free beer but not lacking anything in body or flavour. A fantastic Pale Ale</i>	6.50
BrewDog Punk IPA, <i>Scotland, 5.6% abv, 330ml</i> <i>A modern classic and the original brew from the now legendary BrewDog boys</i>	6.50
Lost & Grounded, Keller Pils, <i>Bristol, 4.8% abv, 330ml</i> <i>A delicious, unfiltered lager from the ex-head brewer of Camden and Little Creatures</i>	6.50
BrewDog Elvis Juice Grapefruit IPA, <i>Scotland, 6.5% abv, 330ml</i> <i>A full-flavoured hoppy IPA infused with tonnes of fresh grapefruit. Citrus bitterness &amp; the cleanest possible finish</i>	6.50
Jubel, Alpine Peach Pilsner, <i>Corrwall, 4%, 330ml</i> <i>A Pils inspired by "Demi-Pêche" beers in the Alps this is a fresh, light beer cut with peach. Fruity, fresh and unique</i>	6.25
Harviestoun Old Engine Oil, <i>Scotland, 6% abv, 330ml</i> <i>Rich, viscous &amp; chocolatey dark ale</i>	6.50
Aspall Cyder, <i>Suffolk, England, 5.5% abv, 330ml</i> <i>Thirst quenching, fruity, dry and sparkling</i>	6.25
Lucky Saint, <i>Germany, 0.5% abv, 330ml</i> <i>Unfiltered low-alcohol lager. Malt and citrus driven, hazy lager with a full and creamy mouthfeel and next to no alcohol</i>	5.25

## { COGNAC }

Courvoisier VSOP	10.50
Seven Tails	11.00
Maxime Trijol VSOP	12.50
Ordonneau Borderies Tres Vieille Reserve	15.75
Leyrat XO Vieille Reserve	22.50
Martell Cordon Bleu	24.00
Courvoisier XO	26.00
Hennessy XO	28.00
Ragnaud-Sabourin No. 35 Fontvieille	30.00

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## { GIN }

Beefeater London Dry	8.50
Beefeater Pink	8.50
Plymouth Original	8.75
Beefeater 24	8.75
Bombay Sapphire	9.00
Tanqueray	9.00
Sipsmith	9.00
Roku	9.00
Malfy Con Limone	9.00
Malfy Con Arancia	9.00
Malfy Rosa Pink Grapefruit	9.00
Tanqueray Flor de Sevilla	9.00
Silent Pool	9.00
Silent Pool Rare Citrus	9.25
Whitley Neill Rhubarb & Ginger	9.50
Tanqueray 10	9.75
Ramsbury Single Estate	9.75
Whitley Neill Connoisseur's Cut	9.75
Chase GB	10.00
Hendrick's	10.00
Bombay Sapphire Premier Cru Murcian Lemon	10.00
Four Pillars Bloody Shiraz	10.00
Gin Mare	10.00
Marylebone	10.00
Monkey 47	12.50
Monkey 47 Sloe	12.50
Monkey 47 Barrel Cut	13.50

## { GIN & TONIC }

Strawberry & Cream G&T	11.50
<i>Dockyard Strawberry &amp; Cream Gin with Fever-Tree Elderflower Tonic, fresh strawberries and mint</i>	
Blood Orange G&T	11.75
<i>Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic</i>	
Rhubarb & Raspberry G&G	12.25
<i>Whitley Neill Rhubarb &amp; Ginger Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale</i>	
Hemingway G&T	11.50
<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>	
Black Forest G&T	13.50
<i>Monkey 47 Schwarzwald Dry Gin and Bombay Bramble Gin with forest berries, a twist of lemon zest &amp; finished with Fever-Tree Mediterranean Tonic</i>	
Elderflower G&T	12.25
<i>Tanqueray 10 Gin with St. Germain Elderflower Liqueur topped with Fever-Tree Elderflower Tonic and finished with lime &amp; fresh basil</i>	

## { VODKA }

Wyborowa	9.00
Konik's Tail	9.00
Tito's	9.50
Ketel One	9.50
Ketel One Citroen	9.50
Haku Japanese Craft	9.50
Copper Rivet Vela	9.50
Absolut Elyx	9.75
Copper Rivet "Son Of A Gun" Grain Spirit	9.75
Ramsbury Single Estate	10.00
Grey Goose	10.50
Grey Goose L'Orange	10.50
Belvedere	10.50
Stolichnaya Elit	11.00

## { SINGLE MALT SCOTCH }

Glenmorangie The Original 10 Year	10.00
Singleton 12 year	10.00
Bowmore 12 year	11.00
Highland Park 12 year	11.00
Auchentoshan Three Wood	11.00
Laphroaig 10 year	12.50
Talisker 10	13.00
Macallan Double Cask 12 year	16.00
The Glenlivet 15 year	18.00
Aberlour A'Bunadh Batch 61	20.00
Glenmorangie Signet	26.00
Macallan Rare Cask	55.00

## { BLENDED SCOTCH WHISKEY }

Chivas Regal 12 year	9.50
The Naked Grouse	9.50
Johnnie Walker Black Label	9.50
Chivas Regal 18 year	12.50
Chivas Regal XV 15 year	12.50
Chivas Regal 25 year	58.00

## { BOURBON & AMERICAN WHISKEY }

Evan Williams	9.00
Jack Daniel's	9.50
Maker's Mark	9.75
Rittenhouse Rye	9.50
Jim Beam Rye	9.50
Elijah Craig Small Batch	10.25
Woodford Reserve	10.50
Jack Daniel's Single Barrel	10.50
Rabbit Hole Boxergrail	11.00
Horse With No Name	14.00

## { WORLD WHISKEY }

Canadian Club, Canada	9.50
Jameson, Ireland	9.50
Redbreast 12 year, Ireland	9.75
The Chita, Japan	11.00

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## { RUM }

Havana Club Especial	8.00
Bacardi Carta Blanca	8.50
Koko Kanu	8.50
CUT Spiced	8.50
Havana Club 3 year	8.50
Havana Club Cuban Spiced	8.50
Havana Club 7 year	8.75
Gosling's Black Seal	9.00
CUT Smoked Rum	9.00
Bacardi 8 year	9.50
La Hechicera Reserva Familiar	12.00
Brugal 1888	12.50
Zacapa XO	16.50

## { AGARVE }

Olmecca Altos Plata	9.00
Cazcabel Coffee Tequila	9.00
Olmecca Altos Reposado	9.50
Volcan De Mi Tierra Blanco	9.50
Mezcal Verde	9.75
Patron Silver	13.50
Volcan De Mi Tierra Cristalino	14.00
Casamigos Reposado	16.00
Lost Explorer Espadin Mezcal	19.00
Avión Reserva 44 Extra Añejo	30.00
Patron Gran Platinum	65.00

## { ARMAGNAC }

Clos Martin VSOP 8 year, <i>Folle Blanche</i>	11.00
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## { VERMOUTH · APERITIF & DIGESTIF }

Aperol	7.50
Campari	7.50
Cocchi Vermouth di Torino	7.50
Fernet-Branca	7.50
Lillet Blanc	7.50
Amaro Montenegro	7.50
Martini Ambrato	7.50
Martini Rubino	7.50
Noilly Prat	7.50

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## { LIQUEURS }

Expre, Bepi Tosolini (Espresso liqueur)	7.50
Amaretto Saliza (Almond liqueur)	7.50
Baileys	7.50
Cointreau	7.50
Dom Benedictine	7.50
Drambuie	7.50
Grand Marnier	7.50
Limoncello, Bepi Tosolini	7.50
Sambuca, Bepi Tosolini	7.50
30&40 Double Jus Calvados Liqueur	7.50
Pampelle Ruby Red Grapefruit Aperitif	7.50

## { CALVADOS }

Dupont VSOP Pays d'Auge	10.50
Camut 6 year Pays d'Auge	12.50
Camut 12 year Pays d'Auge	18.00

## { COOLERS & NON-ALCOHOLIC }

Peach & Elderflower Iced Tea	6.25
<i>With breakfast &amp; afternoon tea blends</i>	
Virgin Bellini	6.25
<i>A delicious version of the classic peach fizz using white peach purée and Fever-Tree White Grape &amp; Apricot Soda</i>	
Crodino Spritz	6.50
<i>Non-alcoholic bitter aperitif, orange and soda water</i>	
Strawberry & Vanilla Soda	6.95
<i>A blend of strawberry, fruits and vanilla with soda</i>	
Elderflower Garden	6.95
<i>Seedlip Garden 108, Æcorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers</i>	
Angelic Amaretti Sour	6.95
<i>Lyre's alcohol-free Amaretti shaken with foaming solution, lemon juice and a touch of sugar</i>	
Forest Gimlet	7.50
<i>Everleaf Forest non-alcoholic aperitif, pink grapefruit juice and honey</i>	

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## { ALCOHOL-FREE DISTILLATES }

Seedlip Garden 108	6.00
Everleaf Forest	6.00
Seedlip Grove 42	6.00

## { SOFT DRINKS }

Choice of fresh juices	3.95
<i>Orange, apple, grapefruit</i>	
Coca-Cola, Diet Coke, Coke Zero	3.75
Fever-Tree Tonics & Sodas	3.75
<i>Range of Tonics, Ginger Ale, Lemonade, Mexican Lime &amp; Yuzu Soda, White Grape &amp; Apricot Soda</i>	
Eton Ridge still spring water 750ml	4.75
Eton Ridge sparkling spring water 750ml	4.75
Home-made Ginger Beer	5.25
<i>Freshly pressed ginger juice, lemon, sugar and soda water</i>	
Mixed Berry Smoothie	5.50
<i>Strawberry, raspberry, blueberry, banana, coconut milk and lime</i>	
Immunity Smoothie	5.50
<i>Orange, lemon, ginger, turmeric, cayenne, banana, avocado</i>	
Green Juice	4.75
<i>Kale, spinach, celery, romaine, cucumber, apple &amp; lemon</i>	

## { TEA }

English breakfast blend	3.95
<i>Intense, rich, punchy</i>	
Afternoon tea blend	3.95
<i>Mellow, elegant, refreshing</i>	
Ceylon, Earl Grey, Darjeeling	3.95
Sencha, Jasmine pearls	4.50
Rosebud, Oolong	5.75
Fresh mint, Camomile, Peppermint, Verbena	3.75

## { COFFEE }

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

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