

The background is a dark blue, textured surface. It features several white line-art illustrations of vintage industrial machinery, including a large steam engine with a tall chimney, a smaller portable engine, and various gears and wheels. Interspersed among the machinery are several sprigs of leaves: some are bright yellow, some are vibrant red, and one is a light teal color. The overall aesthetic is that of a classic, elegant poster.

EVENTS AT
GRANARY SQUARE
BRASSERIE

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BRASSERIE

EVENTS AT GRANARY SQUARE BRASSERIE

The Stirling Room in Granary Square Brasserie is tucked away towards the back of the main restaurant, with beautiful views across Granary Square.

The private dining room accommodates up to 20 seated guests or 30 standing and offers a selection of menus specially created by our Executive Chef. Natural daylight floods the room and the walls are adorned with locally referenced artwork and prints inspired by Kings Cross, travel and botanicals. The room is versatile and as equally suited to private parties and celebrations as it is to corporate breakfasts, lunches and dinners. The space provides the ideal setting for entertaining friends, family and clients. Complimentary menu cards and place cards are provided for each event and each table is decorated with seasonal flowers and tea lights.

The Granary Square Brasserie lounge is a semi-private versatile space, equally suited to informal meetings, family gatherings or drinks and canapés receptions. With cosy vintage leather chairs and low brass tables, the lounge is available to hire for up to 36 seated guests and 60 standing. For extra special occasions and larger parties, we are also able to offer exclusive hire of the entire restaurant. The space can seat up to 150 guests and 350 for a drinks and canapés event.

For further information and enquiries please contact the team on events@granarysquarebrasserie.com or call 0208 054 5386.



MORE DETAILS

At the Granary Square Brasserie we do not have any room hire charges but instead prices are based on a minimum spend which varies by time of day. All of our pricing is inclusive of complimentary menus, place cards and Wifi. Please note we are unable to allow corkage.

AUDIO VISUAL

The Stirling Room

Please note non-amplified live music is permitted and restaurant background music is available. A fixed screen is available and we have an inbuilt sound system. You are welcome to play your own music through the sound system in the room, or background music can be provided.

Full exclusive hire

Please note live music is permitted and restaurant background music is available. We have an inbuilt sound system. You are welcome to play your own music through the sound system in the room, or background music can be provided.

TRAVEL AND PARKING

Nearest tube – Kings Cross St Pancras
Parking – Handyside Car Park
3 Canal Reach, Kings Cross, London N1C 4BA (7 minute walk)

TIMINGS

Breakfast: 08.30 until 10.30
Lunch: 12.00 until 17.00 with host's access from 11.30
Dinner: 18.30 until 00.30 with host's access from 18.00 (Sunday guests' departure 22.30)

FOOD ALLERGEN DISCLAIMER

Please always inform us of any allergies or intolerances. 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.

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THE STIRLING ROOM



THE GRANARY SQUARE BRASSERIE LOUNGE





BREAKFAST



We offer a selection of three breakfast menus to choose from.
Please note the entire party must dine from the same menu.

Each menu is served with freshly squeezed orange juice and English Breakfast blend or filter coffee. Additional juices and smoothies are available.

JUICES & SMOOTHIES

Mixed Berry Smoothie £5.50

Strawberry, raspberry, blueberry, banana, coconut milk and lime

Immunity Smoothie £5.50

Orange, lemon, ginger, turmeric, cayenne, banana, avocado

Green Juice £4.75

Avocado, mint, spinach, apple, parsley



MENU A £23

Toast and preserves

*A choice of white, granary and non-gluten bread,
served with strawberry jam, apricot jam and marmalade*

Bircher muesli with apple and blueberries

Blueberry compote, flaked almonds, granola, mixed seeds and lemon balm

Bacon and egg brioche roll

Smoked streaky bacon and fried ben's egg



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BREAKFAST



MENU B £28

Selection of mini pastries and preserves

Mini croissant, chocolate twist, pain aux raisin and wild berry

Danish, served with butter and preserves

Bircher muesli with apple and blueberries

Blueberry compote, flaked almonds, granola, mixed seeds and lemon balm



We ask that you select one of the below dishes for your whole party

Eggs Benedict

*Pulled honey roast ham, toasted muffins, two poached
hen's eggs with hollandaise sauce and watercress*

OR

Eggs Royale

*Oak smoked salmon, two poached hen's eggs,
toasted muffins with hollandaise sauce and watercress*



MENU C £36

Selection of mini pastries and preserves

Mini croissant, chocolate twist, pain aux raisin and wild berry

Danish, served with butter and preserves

Bircher muesli with apple and blueberries

Blueberry compote, flaked almonds, granola, mixed seeds and lemon balm

Granary Square Brasserie full English breakfast

*Smoked streaky bacon, Cumberland herbed sausages, fried hen's eggs, potato rösti,
black pudding, roast plum tomato, grilled flat mushroom and baked beans*

Served with sourdough toast



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CANAPÉS



We recommend 4 canapés per person for a pre-dinner reception or 12 per person for a drinks party.

Please choose from the options below.

Truffle arancini
Fried Arborio rice balls with
truffle cheese
£5.95

Honey-glazed almonds
Rosemary and sea salt
£3.75

Spiced green olives
Gordal olives with chilli,
coriander and lemon
£3.95

SAVOURY CANAPÉS

£2.95 per bite

Truffle arancini (v)

Lobster cocktail cornet with caviar

Crunchy tempura prawns with kimchi sauce

Mini smoked haddock and salmon fishcake
with horseradish mayonnaise

Grilled sirloin skewers with truffle mayonnaise

Crispy duck, hoisin, ginger and chilli

Grilled chicken skewers with chilli, mint and lime dip

Mini roast beef Yorkshire pudding with shaved horseradish

Butternut squash soup with black truffle (v)

Smoked salmon and chive cream cheese on rye bread

Halloumi fritters, red pepper tapenade (v)

Potato rösti with truffle cream sauce (v)

SWEET CANAPÉS

£2.95 per bite

Almond macarons (v)

Salted caramel chocolate balls

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TASTING DISHES



We recommend 6 bowl food options
per person for a drinks party

SAVOURY BOWLS

£6.95 per bowl

Salt and pepper squid with wasabi mayonnaise

Granary Square Brasserie shepherd's pie

Buffalo mozzarella, red chicory, clementine, grapes,
candy beetroot and a Christmas spice vinaigrette (v)

Seasonal risotto (v)

Classic prawn cocktail

Crispy duck and five spice salad

Tossed Asian salad with beansprouts, pak choi, watermelon,
broccoli and Hoi sin sauce (vg)

Avocado and tomato cocktail with red pepper, lettuce, pomegranate
and harissa sauce (vg)

Keralan sweet potato curry with choi sum, broccoli and coconut (vg)

SWEET MINI DISHES

£6.95

Classic crème brûlée (v)

Chocolate profiteroles (v)

Red velvet cake (v)

Madeleine with winter berry and cinnamon compote (v)

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DRINKS



TRADITIONAL METHOD & SPARKLING

Bottle 75cl

Corpinnat, Llopart, Brut Reserva, Catalonia, Spain	£48
Ferrari Blanc de Blancs, Maximum Brut, Trento, Italy	£60
Brut Rosé, Coates & Seely, Hampshire, England	£78
Veuve Clicquot Yellow Label, Champagne, France	£92
Nyetimber, Classic Cuvee, Sussex, England	£92
Veuve Clicquot Rosé, Champagne, France	£98
Palmer, Blanc de Blancs, Champagne, France	£130
Laurent-Perrier, Cuvee Rosé Brut, Champagne, France	£145
Veuve Clicquot, Extra Brut, Extra Old, Champagne, France	£170
Veuve Clicquot, La Grande Dame, Champagne, France	£190
Perrier-Jouet, Belle Epoque, Champagne, France	£220
Nyetimber, 1086 Prestige Cuvee, Sussex, England	£280

COCKTAILS

Granary Glitz	£11.25
<i>A glitterball of a cocktail with Malfy Blood Orange Gin, Italicus Bergamot Liqueur, maraschino cherry syrup & Jeio Prosecco</i>	
Bloody Mary	£10.95
<i>Vegan spice mix, tomato juice and Absolut Elyx Vodka</i>	
Peach Bellini	£9.75
<i>Peach pulp and Prosecco</i>	
Aperol Spritz	£10.50
<i>Aperol, Prosecco and Fever-Tree Soda with an orange twist</i>	
Paloma Spritz	£11.00
<i>Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco</i>	

SEASONAL SAMPLE COCKTAILS

Cognac Mulled Wine	£9.95
<i>Our signature Ivy Mulled Wine with Courvoisier VSOP Cognac & winter spices</i>	
Little Helper	£12.25
<i>This bubbly treat is good for your Elf. Monkey 47 Black Forest Gin, cranberry, passion fruit and lime topped with Prosecco and finished with a cloud of festive floss</i>	
Bad Santa	£10.50
<i>A Winter take on the classic Zombie cocktail, a Bad Santa indeed. Havana Club 7 Year Old Rum, Wray & Nephew Overproof Rum, Crème de Pêche, lemon, lime, almond & pomegranate</i>	



DRINKS



GIN & TONIC SELECTION

Strawberry & Cream G&T <i>Dockyard Strawberry & Cream Gin with Fever-Tree Elderflower Tonic, fresh strawberries and mint</i>	£11.50
Sicilian G&T <i>Malfy Arancia Blood Orange Gin, Aperol and sliced orange, topped with Fever-Tree Aromatic Tonic</i>	£11.50
Rhubarb & Raspberry G&G <i>Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale</i>	£11.75
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>	£11.75
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
Grand Cru G&T <i>Bombay Sapphire Premier Cru Gin with Murcian Lemon, Grand Marnier Liqueur, lemon juice and Fever Tree Indian Tonic.</i>	£12.50
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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PRIVATE DINING MENUS



We offer a selection of six menus to choose from but please note you must select one menu for the whole party.

For groups of up to 12 guests

Your guests may order on the day from this menu

For groups of 13 guests and over

We ask all of your guests to order in advance from this menu and we require the final pre-orders two weeks prior to your event

Truffle arancini
Fried Arborio rice balls with
truffle cheese
£5.95

Honey-glazed almonds
Rosemary and sea salt
£3.75

Spiced green olives
Gordal olives with chilli,
coriander and lemon
£3.95

MENU A

£48

Salt-crusted sourdough bread
With salted butter

STARTER

Buffalo mozzarella
Red chicory, clementine, grapes, candy beetroot and a Christmas spice vinaigrette

MAIN

Salmon and smoked haddock fish cake
Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

DESSERT

Crème brûlée
Winter berry and cinnamon compote

Selection of teas and filter coffee

Add almond mince pies for the table - £1.95 each

Selection of cheeses - £10.95
With crackers, grapes, pear and ginger chutney



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PRIVATE DINING MENUS



Truffle arancini
Fried Arborio rice balls
with truffle cheese
£5.95

Honey-glazed almonds
Rosemary and sea salt
£3.75

Spiced green olives
Gordal olives with chilli,
coriander and lemon
£3.95

MENU B

£58

Salt-crusted sourdough bread
With salted butter

STARTER

Truffled wild mushrooms
Potato rösti, creamed mushroom, fried quail's egg and grated truffle

MAIN

Granary Square Brasserie shepherd's pie
*Confit goose, turkey, beef and lamb shepherd's pie with pigs in blankets,
creamd mash potatoes and a cranberry sauce*

DESSERT

Frozen berries
Mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee

Add almond mince pies for the table - £1.95 each

Selection of cheeses - £10.95
With crackers, grapes, pear and ginger chutney



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PRIVATE DINING MENUS



Truffle arancini
Fried Arborio rice balls with
truffle cheese
£5.95

Honey-glazed almonds
Rosemary and sea salt
£3.75

Spiced green olives
Gordal olives with chilli,
coriander and lemon
£3.95

MENU C

£68

Salt-crusted sourdough bread
With salted butter

STARTER

Oak smoked salmon
Black pepper, lemon and dark rye bread

MAIN

Roast turkey ballotine
*Apricot and sage stuffing, roast potatoes, sausages wrapped in bacon,
Brussels sprouts with chestnuts, glazed carrots and truffle sauce*

DESSERT

Christmas pudding
Steamed Christmas pudding with almonds, redcurrants and brandy cream

Selection of teas and filter coffee

Add almond mince pies for the table - £1.95 each

Selection of cheeses - £10.95
With crackers, grapes, pear and ginger chutney



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PRIVATE DINING MENUS



Truffle arancini
Fried Arborio rice balls with
truffle cheese
£5.95

Honey-glazed almonds
Rosemary and sea salt
£3.75

Spiced green olives
Gordal olives with chilli,
coriander and lemon
£3.95

MENU D

£78

Salt-crusted sourdough bread
With salted butter

STARTER

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

MAINS

Blackened cod fillet
*Baked in a banana leaf with a soya marinade, citrus-pickled fennel,
grilled broccoli, chilli and yuzu mayonnaise*

DESSERT

Fig and pistachio feuilleté
*Hazelnut financier with a crispy pastry top, yoghurt sorbet,
pistachios and double cream*

Selection of teas and filter coffee

Add almond mince pies for the table - £1.95 each

Selection of cheeses - £10.95
With crackers, grapes, pear and ginger chutney



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PRIVATE DINING MENUS



Truffle arancini
Fried Arborio rice balls with
truffle cheese
£5.95

Honey-glazed almonds
Rosemary and sea salt
£3.75

Spiced green olives
Gordal olives with chilli,
coriander and lemon
£3.95

MENU E

£86

Salt-crusted sourdough bread
With salted butter

STARTER

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

MAINS

Sirloin steak
*Creamed wild mushrooms with potato rösti, green beans,
watercress and truffle sauce*

DESSERT

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

Selection of teas and filter coffee

Add almond mince pies for the table - £1.95 each

Selection of cheeses - £10.95
With crackers, grapes, pear and ginger chutney



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PRIVATE DINING MENUS



Honey-glazed almonds
Rosemary and sea salt
£3.75

Spiced green olives
Gordal olives with chilli,
coriander and lemon
£3.95

MENU F

£110

Salt-crusted sourdough bread
With salted butter

Truffle arancini
Fried Arborio rice balls with truffle cheese

STARTERS

Lobster and prawn cocktail
*Chilled lobster and prawn cocktail with baby gem,
tomatoes and Marie Rose sauce*

MAINS

Roast beef fillet
*Roast fillet with potato rösti, Brussels sprouts,
glazed carrots, chestnuts and red wine sauce*

DESSERTS

Santa's on his way
Red velvet sponge with cream cheese frosting and dark chocolate



Selection of teas and filter coffee

Add almond mince pies for the table - £1.95 each

Selection of cheeses - £10.95
With crackers, grapes, pear and ginger chutney

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PRIVATE DINING CHOICE MENUS



We offer two choice menus to choose from but please note you must select one menu for the whole party.

For groups of up to 15 guests

Your guests may order on the day from this menu.

Truffle arancini
Fried Arborio rice balls with
truffle cheese
£5.95

Honey-glazed almonds
Rosemary and sea salt
£3.75

For groups of 15 guests and over

We ask all of your guests to order in advance from this menu and we require the final pre-orders two weeks prior to your event.

Spiced green olives
Gordal olives with chilli,
coriander and lemon
£3.95

MENU G

£80

Salt-crusted sourdough bread
With salted butter

STARTERS

Buffalo mozzarella
Red chicory, clementine, grapes, candy beetroot and a Christmas spice vinaigrette

Oak smoked salmon
Black pepper, lemon and dark rye bread

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

MAINS

Roast salmon fillet
Green beans, creamed potato, flaked almonds, smoked aubergine purée, lemon and a ras el hanout spiced tomato sauce

Roast chicken
Mushroom sauce with Brussels sprouts, creamed potato, roasted chestnuts and sage

Roast butternut squash with cranberries
Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled feta cheese, harissa sauce and coriander dressing

DESSERTS

Classic crème brûlée
Winter berry and cinnamon compote

Profiteroles
Vanilla ice cream, warm chocolate sauce and gold flakes

Frozen berries
Mixed berries with yoghurt sorbet and warm white chocolate sauce

Selection of teas and filter coffee

Add almond mince pies for the table - £1.95 each

Selection of cheeses - £10.95
With crackers, grapes, pear and ginger chutney



PRIVATE DINING CHOICE MENUS



Truffle arancini
Fried Arborio rice balls with
truffle cheese
£5.95

Honey-glazed almonds
Rosemary and sea salt
£3.75

Spiced green olives
Gordal olives with chilli,
coriander and lemon
£3.95

MENU H

£92

Salt-crusted sourdough bread
With salted butter

STARTERS

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

Truffled wild mushrooms
Potato rösti, creamed mushroom, fried quail's egg and grated truffle

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

MAINS

Blackened cod fillet
*Baked in a banana leaf with a soya and sesame marinade,
citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise*

Fillet steak
*Chargrilled and served with dauphinoise potatoes,
green beans and watercress, peppercorn or Béarnaise sauce*

Chargrilled halloumi
*Farro grains with crushed artichoke, hazelnuts, mushrooms, black truffle,
Brussels sprout leaves and a plant-based sauce*

DESSERTS

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

Tiramisu
Coffee and marsala soaked savoiardi biscuit with mascarpone, cocoa powder

Fig and pistachio feuilleté
Hazelnut financier with a crispy pastry top, yoghurt sorbet, pistachios and double cream

Selection of teas and filter coffee

Add almond mince pies for the table - £1.95 each

Selection of cheeses - £10.95
With crackers, grapes, pear and ginger chutney

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POST DINNER TREATS



Mini chocolate truffles £4.25
With a liquid salted caramel centre

Add almond mince pies for the table - £1.95 each

Selection of cheeses - £10.95
With crackers, grapes, pear and ginger chutney



SINGLE MALT SCOTCH

Bowmore 12 year	£9.50
Highland Park 12 year	£11.00
Auchentoshan Three Wood	£11.00
Laphroaig 10 year	£12.50
Macallan Double Cask 12 year	£16.00
Macallan Triple Cask 12 year	£18.50
Aberlour A'Bunadh Batch 61	£20.00
Glenmorangie Signet	£26.00
Macallan Rare Cask	£55.00

COGNAC

Courvoisier VSOP	£10.50
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

DESSERT WINES, PORT & SWEET SHERRY

Maury Grenat, Lafage, Languedoc, France	£7.00
Moscato d'Asti, Vietti Cascinetta, Piedmont, Italy	£7.50
Chateau Loupiac Gaudiet, Loupiac, Bordeaux, France	£8.00
Sauternes, Petite Guiraud, Bordeaux, France	£9.00
Semillon, Valdivieso, Eclat Botrytis, Curicó Valley, Chile	£10.90
Riesling Icewine, Stratus, Canada	£23.00

Spirits served at 50ml (25ml on request).



DRINKS



COCKTAILS

Granary Glitz	£11.25
<i>A glitterball of a cocktail with Malfy Blood Orange Gin, Italicus Bergamot Liqueur, maraschino cherry syrup & Jeio Prosecco</i>	
Bloody Mary	£10.95
<i>Vegan spice mix, tomato juice and Tito's Handmade Vodka</i>	
Peach Bellini	£9.75
<i>Peach pulp and Prosecco</i>	
Aperol Spritz	£10.50
<i>Aperol, Prosecco and Fever-Tree Soda with an orange twist</i>	
Paloma Spritz	£11.00
<i>Patrón Reposado Tequila and pink grapefruit juice topped with Fever-Tree Soda Water & Prosecco</i>	

CHRISTMAS COCKTAILS

Very Special Mulled Wine	£9.95
<i>The legendary Granary Square Brasserie Mulled Wine with Martell VS Cognac and winter spices</i>	
Popping Cracker Royale	£13.75
<i>Santa's faithful friend. A delicious blend of Monkey 47 Gin, passion fruit, spiced mango, lime and cranberry juice topped with Prosecco. Finished with fairy floss and popping candy</i>	
Nuts About Chocolate	£12.25
<i>A festive indulgence of Absolut Elyx Vodka, Bailey's, macadamia, dark chocolate & cream. Served in a marshmallow and chocolate rimmed coupe glass</i>	
Fairytale Of New York	£12.25
<i>It was Christmas Eve Babe.... Rabbit-hole Boxergail Rye Whiskey with pear, lemon and a vegan foaming mix and a winter-spiced red wine float</i>	
The Golden Pamplemousse	£13.75
<i>A zesty refresher to get the party started. Absolut Elyx Vodka with Italicus Bergamot Liqueur, pink grapefruit and citrus topped with Champagne and a chocolate orange segment</i>	
The Gift That Keeps On Giving	£13.50
<i>A taste of a tropical Christmas with La Hechicera Reserva Familia Rum, Banana Liqueur, Bailey's, salted caramel and cream. Served in a salted caramel and ginger crumb rimmed glass</i>	

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DRINKS



COOLERS & NON-ALCOHOLIC COCKTAILS

Peach & Elderflower Iced Tea <i>With afternoon tea blends</i>	£6.25	Coco Loco <i>Trip CBD Infused Peach & Ginger with coconut and lime. A unique and delicious non-alcoholic option with the benefits of CBD oils</i>	£6.50
Virgin Bellini <i>A delicious version of the classic peach fizz using white peach purée and Fever-Tree White Grape & Apricot Soda</i>	£6.25	Forest Gimlet <i>Everleaf Forest non-alcoholic aperitif, pink grapefruit juice and honey</i>	£7.50
Strawberry & Vanilla Soda <i>A blend of strawberry, fruits & vanilla with Fever-Tree soda water</i>	£6.95	Angelic Amaretti Sour <i>Lyre's alcohol-free Amaretti shaken with foaming solution, lemon juice and a touch of sugar</i>	£6.95
Elderflower Garden <i>Seedlip Garden 108, Acorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers</i>	£6.95		

TRADITIONAL METHOD & SPARKLING

Bottle 75cl

Corpinnat, Llopart, Brut Reserva, Catalonia, Spain	£48
Ferrari Blanc de Blancs, Maximum Brut, Trento, Italy	£60
Brut Rosé, Coates & Seely, Hampshire, England	£78
Veuve Clicquot Yellow Label, Champagne, France	£92
Nyetimber, Classic Cuvee, Sussex, England	£92
Veuve Clicquot Rosé, Champagne, France	£98
Palmer, Blanc de Blancs, Champagne, France	£130
Laurent-Perrier, Cuvee Rosé Brut, Champagne, France	£145
Veuve Clicquot, Extra Brut, Extra Old, Champagne, France	£170
Veuve Clicquot, La Grande Dame, Champagne, France	£190
Perrier-Jouet, Belle Epoque, Champagne, France	£220
Nyetimber, 1086 Prestige Cuvee, Sussex, England	£280

MAGNUM

Bottle 1.5l

Chablis, Domaine Jean Defaix, Burgundy, France	£92
Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France,	£98
Chateau Peyrabon, Haut Medoc, Bordeaux, France	£110
Bruno Paillard, Premiere Cuvee Brut, Champagne, France	£130



DRINKS



ROSÉ

	<i>Vintage</i>	<i>Bottle 75cl</i>
Lady A, Chateau La Coste, Vin de Pays de Mediterranee, France		£52
Chateau Leoube, Love by Leoube, Cotes de Provence, France		£56
Provence Rosé, Chateau d'Esclans, Whispering Angel, Provence, France		£59
Provence Rosé Ultimate Provence, AOP, Cotes de Provence, France		£59

WHITE

	<i>Vintage</i>	<i>Bottle 75cl</i>
Cotes du Rhone Blanc, Paul Jaboulet Aine, Secret de Famille, Rhone, France		£31
Lafabuleuse Blanc, Domaine Lafage, Mirafiors, Cotes Catalanes, France		£33
Verdicchio dei Castelli di Jesi Classico Superiore, Marotti Campi, Luzano, Marche, Italy		£33
Gruner-Veltliner, Mantlerhof, Weitgasse, Kremstal, Austria		£35
Verdejo, Bodega Protos, Rueda, Spain		£36
Soave Classico, Suavia, Veneto, Italy		£37
Viognier Sauvignon Blanc, St Cosme, Little James Basket Press, Languedoc, France		£39
Chardonnay, Journeys End, Cape 34, Western Cape, South Africa		£40
Vermentino di Gallura, Funtanaliras, Sardinia, Italy		£44
Albariño, Bodegas Castro Martin, A20, Rias Baixas, Spain		£45
Sauvignon Blanc, Craggy Range, Marlborough, New Zealand		£46
Sylvaner, Scheurebe & Riesling, Joh. Bapt. Schafer, Schaferstundchen, Burg Layen, Germany		£46
Rioja Blanco, Bhilar, Rioja, Spain		£48
Gavi di Gavi, Morgassi Superiore, Volo Riserva, Piemonte, Italy		£51
Pouilly Fume, Domaine des Cassiers, Cuvee Prestige, Loire, France		£55
Riesling, Millton, Opou, Gisborne, New Zealand		£60
Chablis, Domaine Jean Defaix, Burgundy, France		£68
Sauvignon Blanc, Mission Hill, Okanagan Valley, Canada		£72
Crozes-Hermitage Blanc, Paul Jaboulet Aine, Mule Blanche, Rhone, France		£75
Chardonnay, Creation, Reserve, Walker Bay, South Africa		£80
Chardonnay, Morgan, Double L Vineyard, California, USA		£90

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.



DRINKS



RED

Bottle 75cl

Frappato, Nerello Mascalese, Terre di Giumara, Sicily, Italy	£31
Shiraz, Yering Station, Little Yering, Yarra Valley, Australia	£35
Douro Tinto, Quinta Vallado, Douro Valley, Portugal	£36
Cabernet Sauvignon, Chateau Changyu Moser XV, Ningxia, China	£37
Shiraz Mourvedre, Journeys End, Huntsman, Western Cape, South Africa	£37
Primitivo Salento, Li Veli, Orion, Puglia, Italy	£38
Tempranillo, Tabula, Damana 5, Ribera del Duero, Spain	£38
Cotes du Rhone Rouge, Paul Jaboulet Aine, Secret de Famille, Rhone, France	£39
Malbec, Terrazas De Los Andes Reserva	£46
Rosso di Montepulciano, Boscarelli, Prugnolo, Tuscany, Italy	£48
Etna Rosso, Tornatore, Sicily, Italy	£49
Pinot Noir, Spy Valley, Marlborough, New Zealand	£52
Valpolicella Ripasso Superiore Classico, La Dama, Veneto, Italy	£52
Zinfandel, Renwood, Premier Old Vine, Sonoma County, USA	£55
Chianti Classico, Castellare di Castellina, Tuscany, Italy	£56
Le Sughere di Frassinello, Rocca Di Frassinello, Tuscany, Italy	£57
Chateau Gardegan, Bordeaux Superieur, Bordeaux, France	£59
Pinot Noir, Josef Chromy, Tasmania, Australia	£62
Barbera d'Alba, Vietti, Tre Vigne, Piemonte, Italy	£66
Nebbiolo, Vietti, Perbacco, Piedmont, Italy	£71
Chateaneuf du Pape Rouge Domaine Grand Veneur, Rhone, France	£76
Amarone, La Dama, Veneto, Italy	£79
Barolo, Paolo Conterno, Riva del Bric, Piemonte, Italy	£85
Chassagne-Montrachet Rouge, Domaine Marc Morey, Burgundy, France	£86
Nuits-Saint-Georges, Domaine Jean Chauvenet, Burgundy, France	£96
Hermitage, Paul Jaboulet Aine, La Maison Bleu, Rhone, France	£120
Vosne Romanee, Domaine Roux, Burgundy, France	£185
Barolo, Vietti, Ravera, Piemonte, Italy	£360

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DRINKS



BEERS & CIDER

Menabrea Bionda, <i>Italy, 4.8% abv, 330ml</i>	£6.50	BrewDog Elvis Juice Grapefruit IPA, <i>Scotland, 6.5% abv, 330ml</i>	£6.50
<i>Well balanced citrus, bitter tones and floral, fruity undertones give a consistent and refined flavour</i>		<i>A full-flavoured hoppy IPA infused with tonnes of fresh grapefruit. Citrus bitterness & the cleanest possible finish</i>	
Paolozzi Helles Lager,	£6.25	Jubel, Alpine Peach Pilsner,	£6.25
<i>Edinburgh, Scotland, 5.2% abv, 330ml</i>		<i>Cornwall, 4%, 330ml</i>	
<i>World Beer Award 2017. Full & beautifully balanced flavour</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>	
BrewDog Vagabond Gluten-Free Pale Ale,	£6.50	Harviestoun Old Engine Oil,	£6.50
<i>Scotland, 4.5% abv, 330ml</i>		<i>Scotland, 6% abv, 330ml</i>	
<i>A gluten-free beer but not lacking anything in body or flavour. A fantastic Pale Ale</i>		<i>Rich, viscous & chocolatey dark ale</i>	
BrewDog Punk IPA,	£6.50	Aspall Cyder,	£6.25
<i>Scotland, 5.6% abv, 330ml</i>		<i>Suffolk, England, 5.5% abv, 330ml</i>	
<i>A modern classic and the original brew from the now legendary BrewDog boys</i>		<i>Thirst-quenching, fruity, dry and sparkling</i>	
Lost & Grounded, Keller Pils,	£6.50	Lucky Saint,	£5.50
<i>Bristol, 4.8% abv, 330ml</i>		<i>Germany, 0.5% abv, 330ml</i>	
<i>A delicious, unfiltered lager from the ex-head brewer of Camden and Little Creatures</i>		<i>Unfiltered</i>	

SOFT DRINKS

Choice from a selection of juices	£3.95
Coca-Cola, Diet Coke, Coke Zero	£3.75
Fever-Tree Tonics & Sodas	£3.75
<i>Range of Tonics, Ginger Ale, Lemonade, Mexican Lime & Yuzu Soda, White Grape & Apricot Soda</i>	
Eton Ridge still spring water 750ml	£4.95
Eton Ridge sparkling spring water 750ml	£4.95
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 & lemon</i>	

CONTACT US

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