

SPARKLING

	125ml
Veuve Clicquot Yellow Label, Champagne, France	16.00
Nyetimber Classic Cuvee, West Sussex, England	16.50
Veuve Clicquot Rosé, Champagne, France	17.50

DRINKS

Salted Caramel Espresso Martini Absolut, Tosolini Coffee, salted caramel, espresso	13.00
Caramel Iced Coffee Espresso, milk, caramel syrup Add <i>Vanilla Vodka</i> +3.50	5.50
Bloody Mary Absolut Vodka, vegan spice mix, tomato juice, lemon, olive, cucumber	10.00
Watermelon and Basil Spritz Grey Goose Essences Watermelon and Basil, lemonade, Absinthe	12.00
Mimosa Prosecco, orange juice	9.50
Vegan Virgin Mary Vegan spice mix, tomato juice, lemon juice	4.75
Mixed Berry Smoothie Strawberry, raspberries, blueberries, banana, coconut milk, lime	5.50
Tropical Juice Melon, pineapple, mango, passion fruit	5.50
Green Juice Smoothie Kale, spinach, celery, romaine, cucumber, apple, lemon	5.50

AVAILABLE

Monday - Wednesday | 11.30am - 10.00pm
Thursday - Friday | 11.30am - 6.30pm

GRANARY SQUARE BRASSERIE SENSATION

This week's selected seasonal special
available for a sensational 14.95

Add a 125ml glass of special wine
to accompany your dish 4.95

ALL DAY DREAMERS SET MENU
2 courses 18.95 | 3 courses 23.95

Menu is not served during bank holidays
Please ask your server or visit our website for more details

GRANARY SQUARE
BRASSERIE

JULY BRUNCH

From 11.00am to 4pm | Saturday, Sunday & Bank Holidays

Spiced Green Gordal Olives With chilli, coriander and lemon	3.95	Truffle Arancini Rice Balls	6.95	Salt-crusted Sourdough Bread	4.95	Honey and Rosemary Glazed Almonds	3.95	Zucchini Fritti With lemon, chilli and mint yoghurt	5.95
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STARTERS

Duck Liver Parfait Caramelised hazelnuts, apricot and apple chutney, toasted brioche	8.75	Warm Crispy Duck Salad With five spice dressing, roasted cashew nuts, watermelon, sesame seeds, ginger and coriander	9.95	Oak Smoked Salmon Creamed beetroot and horseradish with capers, shallots, dill, lemon and dark rye bread	12.95
Gratinated Cheese and Basil Soufflé With pesto and toasted pine nuts	9.95	Steak Tartare Hand-cut, grass-fed striploin steak with chopped shallot, cornichons, parsley, Tabasco and egg yolk served with toasted granary <i>Small with toasted granary bread</i> <i>Large with thick cut chips</i>	12.95 24.95	Spicy Jackfruit and Roasted Peanut Bang Bang Salad Chayote, sesame, white mooli and shredded Chinese leaf	8.95
Salt and Pepper Squid Tempura Miso wasabi mayonnaise, sriracha, coriander and lime	10.95	Whiskey Barrel Smoked Buffalo Mozzarella Baby tomatoes, sun-dried peppers, black olives, green pesto and pine nuts	9.50		

BRUNCH SPECIALS

Eggs Royale with Oak Smoked Salmon Toasted muffin, free-range poached hen's eggs, hollandaise and thick cut chips	16.95	Eggs Benedict with Hand-pulled Ham Toasted muffin, free-range poached hen's eggs, hollandaise and thick cut chips	15.50	Belgian Waffles Crushed avocado, free-range poached hen's eggs, hollandaise Add <i>bacon</i>	13.95 2.75	Buttermilk Pancakes Strawberries, raspberries, blackberries with Greek yoghurt, lemon balm and warm red berry sauce	9.95
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Granary Square Brasserie Hamburger Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips Add <i>West Country Cheddar</i> Add <i>dry-cured bacon</i>	16.95 1.95 2.75	Truffle Chicken Milanese Free-range fried hen's egg, brioche crumb, truffle cream and Parmigiano Reggiano	18.95	Rib-eye on the Bone 12oz/340g 21 day Himalayan salt wall dry-aged, grass-fed, rib-eye steak	35.95
Granary Square Brasserie Shepherd's Pie Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce	16.95	Blackened Cod Baked in a banana leaf with soy marinade, citrus-pickled fennel, yuzu and herb sauce served with broccoli	19.50	Fillet of Beef 7oz/198g Succulent, prime centre cut, grass-fed	34.75
Traditional Fish & Chips North Sea cod in batter with mushy peas, thick cut chips and tartare sauce	18.95	Malaysian Monkfish, Prawn and Coconut Curry Chilli, choy sum, crispy sweet potato and jasmine rice	22.95	Sauces Béarnaise Hollandaise Red Wine Sauce Peppercorn Sauce	3.95 each
		Sirloin Steak 8oz/227g 21 day Himalayan salt wall dry-aged	27.95		

JULY SEASONAL SPECIALS

Grilled thinly-beaten rump steak, with peppercorn sauce, onions, thick cut chips and watercress	18.50
Lobster and watermelon salad, crushed avocado, watermelon, yuzu pearls, baby basil and a citrus cream sauce	35.95
Lemon sole on the bone, beurre noisette with lemon, caper and parsley	21.95
Ginger and soy-glazed slow-roasted aubergine, coconut yoghurt, almonds, cracked durum wheat, golden raisins, cauliflower and red pepper tapenade	16.95

SIDES

Garden peas, broad beans and baby shoots	4.25
Baby gem lettuce, herb dressing, cheese and pine nuts	4.95
Green beans and roasted almonds	4.75
Jasmine rice with toasted coconut and coriander	3.95
Truffle and Parmesan chips	6.50
Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.95
Sprouting broccoli, lemon oil and sea salt	5.50
Extra virgin olive oil mashed potato	4.50
Thick cut chips	5.50
Tomato and basil salad with sherry vinegar dressing	4.75

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 at granarysquarebrasserie.com



Scan for allergy
& nutritional
information

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.