

BREAKFAST

Monday - Friday | 8am - 11.30am

PASTRIES & TOAST

Toast & preserves 3.25 <i>Choice of white, granary or gluten-free</i>	Toasted crumpets 3.25 <i>Served with Marmite, mustard and parsley butter</i>	Breakfast pastries 4.75 <i>Mini pastries with butter and preserves</i>
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GRANARY SQUARE BRASSERIE FULL ENGLISH BREAKFAST

Smoked streaky bacon, Cumberland herbed sausage, fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushroom and baked beans
Served with a choice of white, granary or gluten-free toast

13.50

GRANARY SQUARE BRASSERIE VEGETARIAN BREAKFAST

Grilled halloumi, avocado, poached hen's eggs, hollandaise, potato hash, flat mushrooms, roast plum tomatoes, watercress and baked beans
Served with a choice of white, granary or gluten-free toast

12.50

EGGS

Eggs Benedict 8.50 <i>Pulled honey roast ham on toasted English muffins, two poached hen's eggs with hollandaise sauce and watercress</i>	Eggs Royale 9.25 <i>Smoked salmon, two poached hen's eggs, toasted English muffins with hollandaise sauce and watercress</i>
Avocado & spinach Benedict 7.95 <i>Avocado, raw baby spinach, two poached hen's eggs on toasted English muffins, hollandaise sauce and sesame</i>	Scrambled eggs & smoked salmon 9.75 <i>Scrambled hen's eggs, oak smoked salmon</i>

Folded ham & cheese omelette 8.95 <i>Honey baked ham, Wookey Hole Cheddar with rocket and grilled tomato</i>	Avocado, tomato & sesame 8.25 <i>Chopped avocado with roast plum tomatoes, poached hen's eggs on toasted granary with sesame dressing</i>
Two hen's eggs 6.95 <i>Scrambled, poached or fried with granary toast</i>	Hot buttermilk pancakes 8.95 <i>Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce</i>

LIGHT & HEALTHY

Caramelised ruby grapefruit 4.25 <i>Pink ruby grapefruit caramelised with demerara sugar</i>	Gluten-free organic granola 4.95 <i>Puffed rice, buckwheat and quinoa grains, apricot, coconut and toasted seeds with almond milk</i>
Coconut "yoghurt" with berries 5.95 <i>Crushed pistachio, chia seeds and basil</i>	

Oak smoked salmon 9.50 <i>Smoked salmon, black pepper and lemon with rye soda bread</i>	Crushed avocado on gluten-free toast 7.25 <i>Avocado, lime and coriander with sunflower, pumpkin, linseed and pomegranate on dark caraway toast</i>
Kippers 8.50 <i>Mallaig kipper with parsley butter</i>	

Spiced green olives 3.50
Gordal olives with chilli, coriander and lemon

Salted smoked almonds 3.25
Smoked and lightly spiced with Cornish salt

Seasonal soup 5.50
Spring tomato broth with ricotta, courgette, orzo pasta, basil and olive croutons

Asparagus with truffle hollandaise 7.95
Warm asparagus spears with truffle hollandaise and baby watercress

Prawn cocktail 9.75
Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce

Raw market salad 6.75
Thinly shaved market vegetables with avocado houmous, maple and wholegrain mustard dressing

Chicken Milanese
Brioche crumbed chicken breast with marinated tomato, capers and rocket

15.75

GSB shepherd's pie
Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash

13.95

Aromatic duck curry
Fragrant coconut duck curry with lemongrass, chilli, roasted cashews and steamed jasmine rice

14.95

Roast half chicken (off the bone)
Crispy skin with gremolata, rosemary jus and watercress

14.95

Shrimp burger
With avocado, rocoto chilli mayonnaise and thick cut chips

15.95

Chargrilled halloumi with Padrón peppers
Red pepper sauce, toasted fregola, San Marzanino tomatoes, olives and a chilli and mint sauce

13.95

Baked sweet potato, harissa yoghurt, mint and coriander dressing	3.75
Tenderstem broccoli, lemon oil & sea salt	3.75
Green beans & roasted almonds	3.75

GRANARY SQUARE BRASSERIE

Salt-crusted sourdough bread 3.95
With salted butter

{ STARTERS }

Soft goat's cheese salad 6.50
Shaved apple with golden raisins, hazelnuts, pickled walnuts and Belgian endive

Duck liver parfait 6.95
Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche

Calamari 8.75
With wasabi mayonnaise, lime and chilli

Steak tartare 9.25
Hand chopped beef striploin with Tabasco dressing, cornichons, shallot, parsley, egg yolk and toasted granary

Atlantic sea scallops 11.95
Pea purée with broad beans, lemon zest, sea cress and crispy shallots

Zucchini fritti 5.75
Crispy courgette fries with lemon, chilli and mint yoghurt

Truffle arancini 5.50
Fried Arborio rice balls with truffle and Parmesan

Mozzarella di bufala 8.95
Asparagus and edamame with roasted pine nuts, pesto and baby basil

Oak smoked salmon 9.50
Smoked salmon, black pepper and lemon with rye soda bread

Tuna carpaccio 9.95
Yellowfin tuna with tomato, watermelon, ponzu dressing, miso mayo and sesame

Crispy duck salad 7.95
Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, coriander and ginger

MAINS

{ GRILL }

We source our meat from the finest beef rearing regions and choose the cuts that best represent their individual heritage. We work alongside the best fish suppliers in order to source the freshest responsibly caught fish and seafood brought into UK harbours.

GSB hamburger 14.25
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips
Add West Country Cheddar 1.50

Whole baked sea bass 18.95
Baby plum tomatoes, fennel, Nocellara olives and a caper and shallot dressing

MARKET SPECIAL
Sourced daily MP

Grilled chicken salad 13.50
Quinoa salad with avocado and kohlrabi, pomegranate, toasted seeds, coriander, yoghurt, ginger and lime dressing

Yellowfin tuna 17.95
Seared tuna salad with shaved fennel, edamame and cucumber, wasabi mousse and daikon cress

SIMPLY GRILLED FISH
Sourced daily MP

Sirloin 10oz/280g 23.50
Flavourful mature grass fed English

Fillet 7oz/200g 29.50
Prime centre cut grass fed English

Rib-eye 12oz/340g 27.95
Dry aged British rib-eye (On the bone)

Steak, egg & chips 14.50
Thinly beaten rump steak, thick cut chips and two fried hen's eggs

Steak tartare 19.50
Hand chopped beef striploin, Tabasco dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

SAUCES 2.75

Green peppercorn	Hollandaise Béarnaise	Red wine & rosemary
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SIDES

Creamed spinach, toasted pine nuts & Gran Moravia	3.95
Peas, sugar snaps & baby shoots	3.25
San Marzanino tomato & basil salad with Pedro Ximenez dressing	3.95

Fish & chips

Traditional battered cod served with mashed peas, thick cut chips and tartare sauce

14.50

Slow-roasted lamb shoulder
Mustard and herb crust with creamed potato, garlic, spring vegetables and a rosemary sauce

16.95

Roasted butternut squash with grains
Buckwheat, chickpea, pumpkin seeds and pomegranate with crumbled feta, harissa dressing and coriander dressing

12.75

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

13.50

Roast salmon fillet
Asparagus spears, baby watercress and a herb sauce on the side

15.95

Thick cut chips	3.50
Herbed green salad	3.25
Olive oil mashed potato	3.50
Truffle & Parmesan chips	4.50

AFTERNOON MENU

11.30am - 5pm

SANDWICHES

Shrimp burger 15.95
With avocado, rocoto chilli mayonnaise and thick cut chips

HLT 9.75
Grilled balloumi, avocado, black olive, red pepper, tomato and baby gem sandwich with herb mayonnaise

GSB hamburger 14.25
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips
Add West Country Cheddar 1.50

Smoked salmon & crab open sandwich 11.95
Smoked salmon and crab with crushed avocado, grapefruit and baby watercress

Steak sandwich "French dip" 13.50
Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips

SWEETS & DESSERTS

Available from 3pm - 5pm

Cream Tea 8.75
Freshly baked fruited scones, Cornish clotted cream and strawberry preserve. Includes a choice of teas, infusions or coffees

Hot waffles
Vanilla ice cream, fresh strawberries, chocolate flake, honeycomb and a white chocolate sauce

6.95

Crème brûlée 6.50
Classic set vanilla custard with a caramelised sugar crust

Vanilla panna cotta 6.75
Warm rhubarb and raspberry compote, almond tuile

Ice creams & sorbets 5.25
Selection of dairy ice creams and fruit sorbets

Flourless cappuccino cake 7.25
Warm chocolate cake, milk mousse and coffee sauce

Apple tart fine 7.95
Baked apple tart with vanilla ice cream and Calvados flambé

Chocolate bombe 8.50
Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce

Strawberry ice cream sundae 7.95
Vanilla ice cream with meringue, pistachio, shortbread and a warm cherry sauce

Mini chocolate truffles 3.50
With a liquid salted caramel centre

Selection of three cheeses 9.95
Unpasteurised Gillot Camembert, Casbel blue, Quicke's mature Cheddar, olive croutons, chutney and rye crackers

Please notify your waiter of any food allergies or intolerances when ordering. A discretionary optional service charge of 12.5% will be added to your bill.

GRANARY SQUARE

BRASSERIE

DRINKS

SPARKLING

125ml

Prosecco, Bisol, Jeio, 6.00
Veneto, Italy

De Nauroy, De Nauroy Brut 9.75
Champagne, France

Coates & Seely, Brut Reserve 13.50
Hampshire, England

Laurent-Perrier, La Cuvée 13.50
Champagne, France NV



Laurent-Perrier, Cuvée Rosé 15.95
Champagne, France NV

THIRST QUENCHERS

Peach bellini 8.50
Peach pulp and Prosecco

G&T 8.75
Beefeater gin, cucumber and lime with Fever-Tree Mediterranean tonic

Aperol spritz 9.50
Over ice with an orange twist

COCKTAILS

British Royale 11.50
Sacred sloe gin, Coates and Seely English Fizz

The Flying Scotsman 9.50
Smoked rosemary infused scotch, sherry, lemon bitters

Drunken Mule 9.00
Chivas 12 year scotch, King's Ginger, fresh lime and topped with London craft IPA

1852 8.50
White rum, cherry liqueur, cold brew hibiscus, cherry syrup

The Granary 9.00
Loveage infused vodka, Kummel, Celery bitters & loveage powder

GSB Manhattan
Woodford Reserve bourbon, Warre's LBV ruby port, maple syrup, Angostura bitters
10.50

Platform ¾ 9.50
Chase Williams Seville orange gin, Crème de Bergamote, citric acid, Yumchaa blue tea and a cloud of candyfloss

Kentish Belle 9.50
Pisco, Manzanilla sherry, fragola, lemon juice, tarragon syrup, raspberries & a mini cone filled with tarragon and raspberry foam

The Passion of St. Pancras 10.00
Havana club rum 3yr old, passion fruit and pineapple shrub

The King's Julep 9.50
Clos Martin armagnac, Quinta do Vallado 10 year tawny port, Havana Especial rum infused with fresh mint and sugar

English Amber Negroni 9.00
East London Liquor Co. gin, Sacred Amber vermouth, Kamm & Sons English aperitivo

{ COOLERS & JUICES }

Mixed berry smoothie 4.50
Strawberry, raspberry, blueberry, banana

Home-made ginger beer 4.75
Freshly pressed ginger juice, lemon, sugar and soda water

Peach & elderflower iced tea 4.50
Peach, elderflower and lemon with English breakfast and afternoon tea blends

Strawberries & Cream Soda 5.95
A blend of strawberry, fruits and vanilla with soda

Green juice 4.00
Avocado, mint, celery, spinach, apple, parsley

Power up 4.95
Wheatgrass, pineapple, papaya, orange

Beet it 4.00
Beetroot, carrot, apple juice

{ SOFT DRINKS }

Coca-Cola, Diet Coke, Fever-Tree soft drinks 2.75

Acqua Panna still mineral water 750ml 3.50

San Pellegrino sparkling mineral water 750ml 3.50

TEA

English breakfast blend 3.75
Intense, rich, punchy

Ceylon, Earl Grey, Darjeeling 3.75

Fresh mint, Camomile, Peppermint, Verbena 3.50

Afternoon tea blend 3.75
Mellow, elegant, refreshing

Sencha, Jasmine pearls 4.50

Rosebud, Oolong 5.75

COFFEE

Cappuccino, latte, americano, flat white, espresso, macchiato 3.25

Pot of coffee & cream 3.75
Hot chocolate 4.25
milk / mint / white

Vanilla shakerato 4.00
Espresso shaken with ice, served in a martini glass

Champagne and traditional method are served 125ml. A discretionary optional service charge of 12.5% will be added to your bill.