

# GRANARY SQUARE

## BRASSERIE

### GROUP DINING MENU

- Zucchini fritti  
*Crispy courgette fries with lemon,  
chilli and mint yoghurt*  
5.75
- Prawn cocktail  
*Classic prawn cocktail with baby gem,  
avocado, cherry tomatoes and Marie Rose sauce*  
9.75
- Buffalo mozzarella  
*Crispy artichokes,  
pear and truffle honey*  
8.95
- Marinated yellowfin tuna  
*Citrus ponzu dressing and wasabi mayonnaise  
with chilli and coriander*  
9.95

- Salt-crusted sourdough bread  
*With salted bread*  
3.95

- Truffle arancini  
*Fried Arborio rice balls  
with truffle cheese*  
5.50

### STARTERS

- Roast pumpkin soup  
*Creamed pumpkin with ricotta,  
pine nuts and crispy sage*  
5.50
- Smoked salmon and crab  
*Oak smoked salmon, crab and dill cream  
with dark rye bread*  
11.75
- Crispy duck salad  
*Warm crispy duck with five spice dressing,  
toasted cashews, watermelon, beansprouts,  
sesame seeds, coriander and ginger*  
7.95

- Truffled orzo pasta  
*Baked truffle pasta with  
sautéed girolle mushrooms*  
7.50
- Duck liver parfait  
*Caramelised hazelnuts, truffle, tamarind glaze  
with pear and ginger compote, toasted brioche*  
6.95
- Endive and Stilton salad  
*Shaved apple, cranberries and  
caramelised hazelnuts*  
6.50

### MAINS

- Slow-cooked lamb shoulder  
*Herbed crumb, Dijon mustard, creamed potato,  
carrots, swede and a rosemary sauce*  
17.25
- Chicken Milanese  
*Brioche-crumbed chicken breast with a fried egg,  
parmesan and truffle cream sauce*  
15.95

- Dukka spiced sweet potato  
*Aubergine baba ganoush with coconut 'yoghurt',  
sesame, mixed grains, toasted almonds  
and a Moroccan tomato sauce*  
13.95

- Roast salmon fillet  
*Sprouting broccoli, smoked almonds  
and a herb sauce on the side*  
15.95

- The Ivy shepherd's pie  
*Slow-braised lamb shoulder with beef and  
Wookey Hole Cheddar potato mash*  
13.95

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

- Roasted butternut squash with grains  
*Buckwheat, chickpeas, pumpkin seeds, sesame  
and pomegranate with crumbled bean curd,  
harissa sauce and coriander dressing*  
12.75

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

- Blackened cod fillet  
*Baked in a banana leaf with a soy and  
sesame marinade, citrus-pickled fennel,  
grilled broccoli, chilli and yuzu mayonnaise*  
16.95

### SIDES

- Baked sweet potato, harissa cocunut  
"yoghurt", mint and coriander dressing  
3.75
- Sprouting broccoli, lemon oil & sea salt  
3.75
- Green beans & roasted almonds  
3.75
- Herbed green salad  
3.25

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

- Thick cut chips  
3.75
- Jasmine rice with toasted sesame  
3.50
- Olive oil mashed potato  
3.50
- Truffle & Parmesan chips  
4.50

### DESSERTS

- Crème brûlée  
*Classic set vanilla custard with  
a caramelised sugar crust*  
6.50
- Selection of three cheeses  
*Cashel Blue, Quicke's and Camembert  
from Normandy with pear chutney,  
caramelised pecans, olive croutons, rye crackers*  
9.95

- Rum baba  
*Plantation rum soaked sponge with  
Chantilly cream and raspberries*  
8.25

- Frozen mixed berries  
*Frozen mixed berries with yoghurt  
sorbet and warm white  
chocolate sauce*  
6.95

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

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

*A discretionary optional service charge of 12.5% will be added to your bill.*

*Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request and allergen charts can be found at the waiters stations or your waiter can bring you a copy. Consuming raw or undercooked meals may increase your risk of foodborne illness.*