

GRANARY SQUARE

BRASSERIE

Salted smoked almonds

Hickory smoked and lightly spiced (Vegan)
3.25

Spiced green olives

Gordal olives with chilli, coriander and lemon (Vegan)
3.50

Zucchini fritti

*Crispy courgette fries with lemon,
chilli and mint yoghurt*
5.75

Salt-crusted sourdough bread

With salted butter
3.95

Truffle arancini

*Fried Arborio rice balls
with truffle cheese*
5.50

{ STARTERS }

Avocado and tomato cocktail

*Red pepper, lettuce and pomegranate dressed
with a spicy harissa sauce (Vegan)*
8.75

Warm Asian salad

*Watermelon, pak choi, broccoli, cashew nuts,
sesame, coriander and hoisin sauce (Vegan)*
7.50

Buffalo mozzarella

*Crispy artichokes,
pear and truffle honey*
8.95

Truffled orzo pasta

*Baked truffle pasta with sautéed
girolle mushrooms*
7.50

Roast pumpkin soup

*Creamed pumpkin with ricotta,
pine nuts and crispy sage*
5.50

{ MAINS }

Dukka spiced sweet potato

*Aubergine baba ganoush with coconut 'yoghurt',
sesame, mixed grains, toasted almonds
and a Moroccan tomato sauce (Vegan)*
13.95

Roasted butternut squash with grains

*Buckwheat, chickpeas, pumpkin seeds,
sesame and pomegranate with crumbled bean curd,
harissa sauce and coriander dressing (Vegan)*
12.75

Sweet potato Keralan curry

*Chickpeas, broccoli, coriander
and coconut served with rice
on the side (Vegan)*
16.95

Wild mushroom risotto

*Vicenza cheese, toasted pine nuts
with sage and a rocket salad*
12.95

HLT open sandwich

*Grilled halloumi, avocado, black olives,
red pepper, tomato, baby gem
and herb mayonnaise*
9.75

SIDES

Baked sweet potato, harissa coconut "yoghurt",
mint and coriander dressing (Vegan)

3.75 Thick cut chips (Vegan) 3.75

San Marzanino tomato & basil salad
with Pedro Ximenez dressing (Vegan)

3.95 Jasmine rice with toasted sesame (Vegan) 3.50

Sprouting broccoli,
lemon oil and sea salt (Vegan)

3.75 Herbed green salad (Vegan) 3.25

3.75 Green beans & roasted almonds 3.75

Peas, sugar snaps & baby shoots 3.25

{ DESSERTS }

Crème brûlée

*Classic set vanilla custard with
a caramelised sugar crust*
6.50

Selection of fresh fruits

*Fruit plate with coconut "yoghurt"
and chia seeds (Vegan)*
7.95

Sorbets

*Selection of fruit sorbets
(Vegan)*
5.25

Rum baba

*Plantation rum soaked sponge with
Chantilly cream and raspberries*
8.25

Apple tart fine

*Baked apple tart with vanilla ice cream
and Calvados flambé*
8.25

Ice creams & sorbets

*Selection of dairy ice creams
and fruit sorbets*
5.25

Frozen mixed berries

*Mixed berries with yoghurt sorbet
and warm white chocolate sauce*
6.95

Cappuccino cake

*Warm chocolate cake, milk mousse
and coffee sauce*
7.75

Cherry ice cream sundae

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

Mini chocolate truffles

With a liquid salted caramel centre
3.50

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.