

## NIBBLES

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

Salted smoked almonds 3.25  
*Hickory smoked and lightly spiced*

Salt-crusted sourdough bread 3.95  
*With salted butter*

Zucchini fritti 5.75

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

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

## STARTERS

Roast pumpkin soup

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

Crispy duck salad

*Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger*  
8.50

Roasted scallops

*Grilled chorizo and ras el hanout roasted butternut squash*  
11.95

Truffled orzo pasta

*Baked truffle pasta with sautéed girolle mushrooms*  
7.50

Oak smoked salmon

*Smoked salmon, black pepper and lemon with dark rye bread*  
9.95

Duck liver parfait

*Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche*  
6.95

Prawn cocktail

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

Endive and Stilton salad

*Shaved apple, cranberries and caramelised hazelnuts*  
6.50

Buffalo mozzarella

*Crispy artichokes, pear and truffle honey*  
8.95

Steak tartare

*Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary*  
9.25

Marinated yellowfin tuna

*Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander*  
9.95

# GRANARY SQUARE

BRASSERIE

## BRUNCH

Saturday & Sunday  
from 11am

## MAINS

Eggs Benedict & chips

*Pulled honey roast ham on toasted English muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips*  
11.50

Steak sandwich "French dip"

*Roast beef with caramelised onions, horseradish mustard mayonnaise, Burgundy sauce dip and thick cut chips*  
13.95

Smoked salmon & crab open sandwich

*Smoked salmon and crab with crushed avocado, grapefruit and baby watercress*  
11.95

Avocado & spinach  
Benedict, chips

*Avocado, raw baby spinach, two poached hen's eggs on toasted English muffins, hollandaise sauce and sesame, with thick cut chips*  
10.95

Hot buttermilk pancakes

*Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce*  
8.95

Eggs Royale & chips

*Smoked salmon, two poached hen's eggs, toasted English muffins, hollandaise sauce, watercress and thick cut chips*  
12.25

HLT open sandwich

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

Shrimp burger

*With avocado, rocoto chilli mayonnaise and thick cut chips*  
15.95

Chicken Milanese

*Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce*  
15.95

Chicken bourguignon

*Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons*  
16.50

GSB hamburger

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

Steak, egg & chips

*Thinly beaten rump steak, thick cut chips and two fried hen's eggs*  
14.95

GSB shepherd's pie

*Slow-braised lamb shoulder with beef and Wookey Hole Cheddar potato mash*  
13.95

Rib-eye 12oz/340g

*Dry aged rib-eye (on the bone)*  
27.95

Warm chicken salad

*Grilled miso-coated chicken with a salad of herbs, barley, apples, grapes, sesame, pomegranate and a tarragon yoghurt sauce on the side*  
13.95

Steak tartare

*Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips*  
19.50

Dukka spiced sweet potato

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

Fish & chips

*Traditional battered cod served with mashed peas, thick cut chips and tartare sauce*  
14.50

Salmon & smoked haddock fishcake

*Crushed pea and herb sauce with a soft poached hen's egg and baby watercress*  
13.50

Grilled tuna loin

*Salad of artichoke, tomato, green beans, Provençal olives and basil sauce*  
17.95

Roast salmon fillet

*Sprouting broccoli, smoked almonds and a soft herb sauce on the side*  
15.95

## SIMPLY GRILLED FISH

Sourced daily MP

## SIDES

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing 3.75

San Marzanino tomato & basil salad with Pedro Ximenez dressing 3.95

Creamed spinach, toasted pine nuts & grated Parmesan 3.95

Sprouting broccoli, lemon oil & sea salt 3.75

Peas, sugar snaps & baby shoots 3.25

Truffle & Parmesan chips 4.50

Thick cut chips 3.75

Jasmine rice with toasted sesame 3.50

Olive oil mashed potato 3.50

Green beans & roasted almonds 3.75

Herbed green salad 3.25

## SAUCES

Green peppercorn

Béarnaise

Red wine & rosemary

Hollandaise

2.75

## DESSERTS

Crème brûlée

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

Apple tart fine

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

Chocolate bombe

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

Cherry ice cream sundae

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

Rum baba

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

Cappuccino cake

*Warm chocolate cake, milk mousse and coffee sauce*  
7.25

Ice creams & sorbets

*Selection of dairy ice creams and fruit sorbets*  
5.25

Mini chocolate truffles

*With a liquid salted caramel centre*  
3.50

Frozen mixed berries

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

Selection of three cheeses

*Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers*  
9.95

Available from 3pm - 5pm

## CREAM TEA

*Freshly baked fruited scones, Dorset clotted cream and strawberry preserve*  
Includes a choice of teas, infusions or coffees  
7.95

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

# GRANARY SQUARE

BRASSERIE

## DRINKS

### SPARKLING

125ml

Prosecco, Bisol, Jeio 6.95  
*Veneto, Italy, NV*

De Nauroy, De Nauroy Brut 9.75  
*Champagne, France*

Coates & Seely, Brut Reserve 13.50  
*Hampshire, England*

Laurent-Perrier, La Cuvée Brut 13.75  
*Champagne, France NV*



Laurent-Perrier, Cuvée Rosé 15.95  
*Champagne, France NV*

### THIRST QUENCHERS

Peach bellini 8.50  
*Peach pulp & Prosecco*

Aperol spritz 9.50  
*Over ice with an orange twist*

### COCKTAILS

British Royale 11.50  
*Sacred sloe gin, Coates & Seely English Fizz*

GSB Winter Martini 8.75  
*Absolut Elyx, Absolut Vanilla, Baileys, pumpkin spiced syrup & whipped cream*

Juniper & Lavender G&T 9.75  
*Plymouth gin, Fever-Tree Mediterranean Tonic water, lavender, cucumber & muddled lime, served at the table in a Boston shaker, garnished with lemon, rosemary & lavender*

Rhubarb & Ginger Gin Cooler 11.75  
*Slingsby Rhubarb Gin, Fever-Tree Ginger Ale, Absinthe & vanilla tinctures served at the table, garnished with crystallised ginger & Champagne rhubarb*

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

Clementine Shrub  
*Gosling's Black Seal rum mixed with our home-made clementine shrub, a slow cooked blend of clementine juice, clementine fruit, cinnamon, sugar, apple cider vinegar, sugar & lemon*  
9.00

Snow On The Square 11.25  
*Absolut Elyx, Absolut Vanilla, Koko Kanu coconut rum, champagne & a champagne foam*

Somers Town Fizz 10.00  
*Illegal Mezcal, Chambord and elderflower, topped with a basil & berry soda*

Platform 9¾ 9.50  
*Chase Williams Seville orange gin, Crème de Bergamote, citric acid, Yumchaa blue tea & a cloud of candyfloss*

The Passion Of St. Pancras 10.00  
*Havana Club 3yr, passion fruit & pineapple shrub*

Candy Cosmo 9.75  
*Absolut Elyx, Grand Marnier, pomegranate juice, egg white, lemon juice and candy floss*

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

### COOLERS & JUICES

Vanilla Spiced Sour 5.95  
*A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup and egg white*

Strawberry & Vanilla Soda 5.95  
*A blend of strawberry, fruits and vanilla with Fever-Tree soda water*

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

Beet it 4.00  
*Beetroot, carrot, apple juice*

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

Power up 4.95  
*Wheatgrass, pineapple, papaya, orange*

Choice of fresh juices 3.95  
*Grapefruit, cranberry, orange, apple*

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

Mixed berry smoothie 4.50  
*Strawberry, raspberry, blueberry, banana*

### SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero, Fever-Tree soft drinks 3.25

Acqua Panna still mineral water 750ml 3.75

San Pellegrino sparkling mineral water 750ml 3.75

### 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 3.50

Salted caramel espresso martini 8.00

Hot chocolate milk / mint / white 4.25  
Vanilla shakerato 4.00  
*Espresso shaken with ice, served in a martini glass*

Pot of coffee & cream 3.75

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.