

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, w/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

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

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

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

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

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

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

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

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

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

Cappuccino, latte, americano, flat white, espresso, macchiato 3.50

COFFEE

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.