

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>	Folded ham & cheese omelette 8.95 <i>Honey baked ham, Wookey Hole Cheddar with rocket and grilled tomato</i>
Eggs Royale 9.50 <i>Smoked salmon, two poached hen's eggs, toasted English muffins with hollandaise sauce and watercress</i>	Avocado, tomato & sesame 8.25 <i>Chopped avocado with roast plum tomatoes, poached hen's eggs on toasted granary with sesame dressing</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>	Two hen's eggs 6.95 <i>Scrambled, poached or fried with granary toast</i>
Scrambled eggs & smoked salmon 9.95 <i>Scrambled hen's eggs, oak smoked salmon</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>	Oak smoked salmon 9.95 <i>Smoked salmon, black pepper and lemon with dark rye bread</i>
Gluten-free organic granola 5.50 <i>Puffed rice, buckwheat, quinoa grains, apricot, coconut, toasted seeds with berries and almond milk</i>	Crushed avocado on gluten-free toast 7.25 <i>Avocado, lime and coriander with sunflower, pumpkin, linseed, sesame and pomegranate on dark caraway toast</i>
Dairy-free coconut "yoghurt" 5.95 <i>Mango, kiwi, pomegranate and chia seeds</i>	Kippers 8.50 <i>Whole kipper with parsley butter</i>

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

Salted smoked almonds 3.25
Hickory smoked and lightly spiced

Roast pumpkin soup 5.50
Creamed pumpkin with ricotta, pine nuts and crispy sage

Truffled orzo pasta 7.50
Baked truffle pasta with sautéed girolle mushrooms

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, toasted sesame, maple and wholegrain mustard dressing



GRANARY SQUARE BRASSERIE

Salt-crusted sourdough bread 3.95
With salted butter

STARTERS

Endive and Stilton salad 6.50
Shaved apple, cranberries and caramelised hazelnuts

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

Tempura salt and pepper squid 8.75
With wasabi miso sauce and Sriracha

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

Roasted scallops 11.95
Grilled chorizo and ras el hanout roasted butternut squash

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

Truffle arancini 5.50
Fried Arborio rice balls with truffle cheese

Buffalo mozzarella 8.95
Crispy artichokes, pear and truffle honey

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

Marinated yellowfin tuna 9.95
Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander

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

MAINS

Chicken Milanese
Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce

15.95

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

13.95

Monkfish and prawn curry
Keralan curry with jasmine rice, coconut "yoghurt", coriander and sweet potato crisps

17.50

Chicken bourguignon
Flat-iron chicken with crispy skin, creamed potato, chestnut mushrooms and bacon lardons

16.50

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

15.95

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

13.95

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

Sprouting broccoli, lemon oil & sea salt 3.75

Green beans & roasted almonds 3.75

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

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

MARKET SPECIAL
Sourced daily MP

SIMPLY GRILLED FISH
Sourced daily MP

STEAKS

Sirloin 8oz/227g 22.95
Flavourful, mature, grass-fed

Fillet 7oz/198g 29.50
Succulent, prime centre cut, grass-fed

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

Green peppercorn Hollandaise

SAUCES 2.75

Red wine & rosemary Béarnaise

SIDES

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

Fish & chips

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

14.50

Slow-cooked lamb shoulder
Herbed crumb, Dijon mustard, creamed potato, carrots, swede and a rosemary sauce

17.25

Roasted butternut squash with grains
Buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate with crumbled bean curd, harissa sauce 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
Sprouting broccoli, smoked almonds and a herb sauce on the side

15.95

Grilled sea bass fillet
Smoked aubergine, tomato pesto and a tomato, olive, shallot and coriander dressing

22.95

Thick cut chips 3.75

Truffle & Parmesan chips 4.50

Olive oil mashed potato 3.50

Jasmine rice with toasted sesame 3.50

Herbed green salad 3.25

AFTERNOON MENU

11.30am - 5pm

SANDWICHES

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

HLT open sandwich 9.75
Grilled halloumi, avocado, black olives, red pepper, tomato, baby gem and 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" 13.95
Roast beef with caramelised onions, horseradish mustard mayonnaise, Burgundy sauce dip and thick cut chips

SWEETS & DESSERTS

Available from 3pm - 5pm

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

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

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

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

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

Mini chocolate truffles 3.50
With a liquid salted caramel centre

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

A discretionary optional service charge of 12.5% will be added to your bill. Please notify your waiter of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes.

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 11.50
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

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.