

# GRANARY SQUARE

## BRASSERIE

Crème brûlée 6.50

*Classic set vanilla custard with a caramelised sugar crust*

Ice creams & sorbets 5.25

*Selection of dairy ice creams and fruit sorbets*

Apple tart fine 8.25

*Baked apple tart with vanilla ice cream and Calvados flambé  
(14 min cooking time)*

Cappuccino cake 7.25

*Warm chocolate cake, milk mousse and coffee sauce*

Rum baba 8.25

*Plantation rum soaked sponge with Chantilly cream and raspberries*

Cherry ice cream sundae 7.95

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

Mini chocolate truffles 3.50

*With a liquid salted caramel centre*

Chocolate bombe 8.50

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

Frozen mixed berries 6.95

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

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 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.*

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BRASSERIE

## SWEET WINES

	<i>Glass 100ml</i>	<i>Bottle</i>
Moscato d'Asti, 'Cascinetta' Vietti, <i>Piedmont, Italy</i>	6.75	25.00 <i>37.5cl</i>
Sauternes, Perle d'Arche, <i>Bordeaux, France</i>	8.50	28.00 <i>37.5cl</i>
10 year Tawny Port, Quinta do Vallado, <i>Douro, Portugal</i>	8.50	41.00 <i>50cl</i>
Ruby Port Warre's LBV, <i>Douro, Portugal</i>	7.25	46.00 <i>75cl</i>
Royal Tokaji, Gold Label, <i>Tokaji, Hungary</i>	16.00	80.00 <i>50cl</i>

### { ARMAGNAC }

Clos Martin VSOP 8 year Folle Blanche 9.25

### { CALVADOS }

Dupont VSOP pays d'Auge 10.50  
 Camut 6 year pays d'Auge 12.50  
 Camut 12 year pays d'Auge 18.00

### { COGNAC }

Courvoisier VSOP 9.50  
 Maxime Trijol VSOP 12.50  
 Ordonneau Borderies Tres  
 Vieille Reserve 15.75  
 Leyrat XO Vieille Reserve 22.50  
 Martell Cordon Bleu 24.00  
 Hennessy XO 28.00  
 Courvoisier XO 26.00  
 Ragnaud-Sabourin No. 35 Fontvieille 30.00

## TEA

English breakfast blend 3.75  
*Intense, rich, punchy*  
 Afternoon tea blend 3.75  
*Mellow, elegant, refreshing*  
 Ceylon, Earl Grey, Darjeeling 3.75

Sencha, Jasmine pearls 4.50  
 Rosebud, Oolong 5.75  
 Fresh mint, Camomile, Peppermint, Verbena 3.50

## COFFEE

Cappuccino, latte, americano, flat white, espresso, macchiato 3.50  
 Pot of coffee & cream 3.75  
 Hot chocolate 4.25  
*Milk / mint / white*

Vanilla shakerato 4.00  
*Espresso shaken with ice, served in a martini glass*  
 Salted caramel espresso martini *Alcoholic* 8.00  
 Elyx a l'Orange coupe 9.75  
*A premium "chocolate orange" take on the Espresso Martini with Absolut Elyx vodka, Cointreau, coffee liqueur and freshly pulled espresso*  
 Mini chocolate truffles 3.50  
*With a liquid salted caramel centre*

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