

GRANARY SQUARE

BRASSERIE

GROUP DINING MENU

Salt-crusted sourdough bread

With salted butter

3.95

Truffle arancini

*Fried Arborio rice balls
with truffle cheese*

5.50

STARTERS

Zucchini fritti

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

5.75

Prawn cocktail

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

9.75

Buffalo mozzarella

*Crispy artichokes,
pear and truffle honey*

8.95

Marinated yellowfin tuna

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

9.95

Roast pumpkin soup

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

5.50

Smoked salmon and crab

*Oak smoked salmon, crab and dill cream
with dark rye bread*

11.75

Crispy duck salad

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

7.95

Truffled orzo pasta

*Baked truffle pasta with
sautéed girolle mushrooms*

7.50

Duck liver parfait

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

6.95

Endive and Stilton salad

*Shaved apple, cranberries and
caramelised hazelnuts*

6.50

MAINS

Chicken Milanese

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

15.95

Dukkah spiced sweet potato

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

13.95

Roast salmon fillet

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

15.95

The Ivy shepherd's pie

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

13.95

The Ivy hamburger

*Chargrilled in a potato bun with mayonnaise,
horseradish ketchup and thick cut chips*

Add West Country Cheddar 1.50

14.25

Rib-eye 12oz/340g

Dry aged rib-eye (On the bone)

27.95

Roasted butternut
squash with grains

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

12.75

Blackened cod fillet

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

16.95

SIDES

Baked sweet potato, harissa cocunut

"yoghurt", mint and coriander dressing

3.75

Sprouting broccoli, lemon oil & sea salt

3.75

Green beans & roasted almonds

3.75

Herbed green salad

3.25

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

Thick cut chips

3.75

Jasmine rice with toasted sesame

3.50

Olive oil mashed potato

3.50

Truffle & Parmesan chips

4.50

DESSERTS

Crème brûlée

*Classic set vanilla custard with
a caramelised sugar crust*

6.50

Selection of three cheeses

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

9.95

Rum baba

*Plantation rum soaked sponge with
Chantilly cream and raspberries*

8.25

Frozen mixed berries

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

6.95

Ice creams & sorbets

*Selection of dairy ice creams
and fruit sorbets*

5.25

Chocolate bombe

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

8.50

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.