

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

Roasted Roma tomato soup

Pine nuts, soft vegan "cheese", Provençale olives and basil
5.50

Crispy duck salad

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

Seared Atlantic scallops

Grilled baby courgettes, red pepper, pine nuts and basil
11.95

Asparagus with truffle hollandaise

Warm asparagus spears with truffle hollandaise and baby watercress
8.25

Oak smoked salmon

Smoked salmon, black pepper and lemon with dark rye bread. Add crab and dill cream £3.75
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

Belgian endive salad

Caramelised hazelnuts, grapes, soft coconut "cheese", sumac and picked herbs
6.75

Buffalo mozzarella

Asparagus and edamame with roasted pine nuts, pesto and baby basil
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

Crab and avocado tian

Picked white crab with soft herbs, watercress and a Bloody Mary sauce
10.95

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

Roast beef sandwich

Warm sirloin of beef with caramelised onions, horseradish cream, red wine sauce and thick cut chips
14.95

Smoked salmon & crab open sandwich

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

Hot buttermilk pancakes

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

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

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

Chicken Milanese

Brioche-crumbed chicken breast with San Marzanino tomatoes, capers, rocket, Parmesan and pesto
15.95

Roast chicken

Roasted half chicken (off the bone) with truffle mashed potato and a wild mushroom cream sauce
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

Minute steak

Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress
15.95

GSB shepherd's pie

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

Rib-eye on the bone 12oz/340g

21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak
31.95

Miso-glazed chicken salad

Grilled chicken breast with pearl barley, grapes, apples, sesame, pomegranate and a tarragon yoghurt sauce
13.95

Steak tartare

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

Sirloin steak 8oz/227g

21 day Himalayan Salt Wall dry-aged
23.95

SIMPLY GRILLED FISH

Sourced daily MP

Crispy polenta cake

Artichoke purée with roasted San Marzanino tomatoes, Provençale olives and Prosciutto vegan "cheese",
13.50

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

Roast salmon fillet

Asparagus spears, baby watercress and a herb sauce on the side
15.95

Shrimp and avocado burger

Brioche bun, lettuce, tomato, rocoto chilli mayonnaise and thick cut chips
15.95

SIDES

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

San Marzanino tomato & basil salad with Pedro Ximénez 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

Roasted mushroom

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

Strawberry ice cream sundae

Vanilla ice cream with meringue, shortbread and a warm strawberry 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

Ridgeview Bloomsbury, Brut 13.75
East Sussex, England

Coates & Seely, Brut Rosé 13.50
Hampshire, England

Laurent-Perrier, La Cuvée Brut 13.95
Champagne, France NV



Laurent-Perrier, Cuvée Rosé 16.50
Champagne, France NV

Peach bellini 8.50
Peach pulp & Prosecco

THIRST QUENCHERS

Aperol spritz 9.50
Over ice with an orange twist

COCKTAILS

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

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

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

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

Clementine Shrub 9.00
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

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

{ GIN & TONIC SELECTION }

Seville G&T 10.50
Tanqueray Flor de Sevilla gin, Aperol & an orange slice with Fever-Tree aromatic tonic

Deep Red G&T 12.00
Four Pillars Bloody Shiraz gin, fresh rosemary & grapefruit slice with Fever-Tree lemon tonic

Gibson G&T 13.00
Copperhead Gibson edition gin, olive brine, fresh rosemary & cocktail onions with Fever-Tree Indian Tonic

Rhubarb, Raspberry & Ginger 11.00
Slingsby rhubarb gin, Chambord black raspberry liqueur and Fever-Tree ginger ale

Pink G&T 9.50
Beefeater pink gin, fresh strawberries & fresh mint with Fever-Tree elderflower tonic

{ 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

Mixed berry smoothie 4.50
Strawberry, raspberry, blueberry, banana

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

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

Green juice 4.75
Avocado, mint, spinach, apple, parsley

Beet it 4.00
Beetroot, carrot, apple juice

{ 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

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, 3.50

Peppermint, Verbena

COFFEE

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

Pot of coffee & cream 3.75

Salted caramel espresso martini 8.50

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.