

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 mins 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

Strawberry ice cream sundae 7.95

*Vanilla ice cream with meringue, shortbread
and a warm strawberry 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.

GRANARY SQUARE

BRASSERIE

SWEET WINES

	Glass 100ml	Bottle
Moscato d'Asti, 'Cascinetta' Vietti, <i>Piedmont, Italy</i>	6.75	25.00 37.5cl
Maury, Lafage, Languedoc, France, 2017	7.00	30.00 50cl
Sauternes, Clos l'Abeilley, <i>Bordeaux, France</i>	8.50	28.00 37.5cl
10 year Tawny Port, Quinta do Vallado, <i>Douro, Portugal</i>	8.00	40.00 50cl
Ruby Port Warre's LBV, <i>Douro, Portugal</i>	7.25	46.00 75cl
Royal Tokaji, Gold Label, <i>Tokaji, Hungary</i>	16.00	80.00 50cl

{ 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, 3.50
 Peppermint, Verbena

COFFEE

Cappuccino, latte, americano 3.50
 flat white, espresso, macchiato
 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* 8.50
 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

*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.*