

GRANARY SQUARE

BRASSERIE

Salted smoked almonds

Hickory smoked and lightly spiced (Vegan)
3.25

Spiced green olives

Gordal olives with chilli, coriander and lemon (Vegan)
3.50

Zucchini fritti

*Crispy courgette fries with lemon,
chilli and mint yoghurt*
5.75

Salt-crusted sourdough bread

with salted butter
3.95

Truffle arancini

*Fried Arborio rice balls
with truffle cheese*
5.50

STARTERS

Avocado and tomato cocktail

*Red pepper, lettuce and pomegranate dressed
with a spicy harissa sauce (Vegan)*
8.75

Tossed Asian salad

*Warm salad of beansprouts, pak choi, watermelon,
broccoli, cashew nuts, sesame and coriander
with hoisin sauce (Vegan)*
7.50

Buffalo mozzarella

*Asparagus and edamame with roasted pine
nuts, pesto and baby basil*
8.95

Asparagus with truffle hollandaise

*Warm asparagus spears with truffle hollandaise
and baby watercress*
8.25

Roasted Roma tomato soup

*Pine nuts, soft vegan "cheese",
Provençale olives and basil (Vegan)*
5.50

MAINS

Crispy polenta cake

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

Roasted butternut squash with grains

*Buckwheat, chickpeas, pumpkin seeds, sesame and
pomegranate with Greek feta-style "cheese",
harissa sauce and coriander dressing (Vegan)*
12.75

Sweet potato Keralan curry

*Chickpeas, broccoli, coriander
and coconut served with rice
on the side (Vegan)*
16.95

Pea and asparagus risotto

*Served with goat's cheese, rocket and
baby shoot salad*
12.95

HLT open sandwich

*Grilled halloumi, avocado, black olives,
red pepper, tomato, baby gem
and herb mayonnaise*
9.75

SIDES

Baked sweet potato, harissa coconut "yoghurt",
mint and coriander dressing (Vegan)

3.75

Thick cut chips (Vegan)

3.75

San Marzanino tomato & basil salad
with Pedro Ximenez dressing (Vegan)

3.95

Jasmine rice with toasted sesame (Vegan)

3.50

Sprouting broccoli,
lemon oil and sea salt (Vegan)

3.75

Herbed green salad (Vegan)

3.25

Green beans & roasted almonds

3.75

Peas, sugar snaps & baby shoots

3.25

DESSERTS

Crème brûlée

*Classic set vanilla custard with
a caramelised sugar crust*
6.50

Selection of fresh fruits

*Fruit plate with coconut "yoghurt"
and chia seeds (Vegan)*
7.95

Sorbets

*Selection of fruit sorbets
(Vegan)*
5.25

Rum baba

*Plantation rum soaked sponge with
Chantilly cream and raspberries*
8.25

Apple tart fine

*Baked apple tart with vanilla ice cream
and Calvados flambé*
8.25

Ice creams & sorbets

*Selection of dairy ice creams and
fruit sorbets*
5.25

Frozen mixed berries

*Mixed berries with yoghurt sorbet
and warm white chocolate sauce*
6.95

Cappuccino cake

*Warm chocolate cake, milk mousse
and coffee sauce*
7.25

Strawberry ice cream sundae

*Vanilla ice cream with meringue, shortbread
and a warm strawberry sauce*
7.95

Mini chocolate truffles

With a liquid salted caramel centre
3.50

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.