

Monday - Friday
until 11.30am

GRANARY SQUARE BRASSERIE

Saturday & Sunday
until 11am

{ COOLERS & JUICES }

Choice of fresh juices 3.95 <i>Grapefruit, cranberry, orange, apple</i>	Mixed berry smoothie 4.50 <i>Strawberry, raspberry, blueberry, banana</i>	Strawberry & Vanilla Soda 5.95 <i>A blend of strawberry, fruits & vanilla with Fever-Tree soda water</i>	Green juice 4.75 <i>Avocado, mint, spinach, apple and parsley</i>
Peach & Elderflower iced tea 4.50 <i>Peach, elderflower and lemon with English breakfast and afternoon tea blends</i>	Home-made ginger beer 4.75 <i>Freshly pressed ginger juice, lemon, sugar and soda water</i>	Beet it 4.50 <i>Beetroot, carrot, apple and ginger</i>	Vanilla Spiced Sour 5.95 <i>A non-alcoholic sour using Seedlip Spice, lemon juice, vanilla syrup and egg white</i>

PASTRIES & TOAST

Toast & preserves 3.25 <i>Choice of white, granary or gluten-free</i>	Toasted crumpet 3.25 <i>Served with Marmite, mustard and parsley butter</i>	Breakfast pastries 4.75 <i>Mini pastries with butter and preserves</i>	Butter croissant 3.75 <i>With preserves</i>
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GRANARY SQUARE BRASSERIE FULL ENGLISH BREAKFAST

Smoked streaky bacon, Cumberland herbed sausage, fried hen's eggs, black pudding, roast plum tomatoes, grilled flat mushroom and baked beans

Served with a choice of white, granary or gluten-free toast

13.50

GRANARY SQUARE BRASSERIE VEGETARIAN BREAKFAST

Grilled halloumi, avocado, poached hen's eggs, hollandaise, potato hash, flat mushrooms, roast plum tomatoes, watercress and baked beans

Served with a choice of white, granary or gluten-free toast

12.50

{ EGGS }

Eggs Benedict 8.50 <i>Pulled honey roast ham on toasted muffins, two poached hen's eggs with hollandaise sauce and watercress</i>	Eggs Royale 9.50 <i>Smoked salmon, two poached hen's eggs, toasted muffins with hollandaise sauce and watercress</i>	Avocado & spinach Benedict 7.95 <i>Avocado, raw baby spinach, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame</i>
Avocado, tomato & sesame 8.25 <i>Chopped avocado with roast plum tomatoes, poached hen's eggs on toasted granary with sesame dressing</i>	Hot buttermilk pancakes 8.95 <i>Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce</i>	Folded ham & cheese omelette 8.95 <i>Honey baked ham, Wookey Hole Cheddar with rocket and grilled tomato</i>
Scrambled eggs & smoked salmon 9.95 <i>Scrambled hen's eggs and oak smoked salmon</i>		Two hen's eggs 6.95 <i>Scrambled, poached or fried with granary toast</i>

{ LIGHT & HEALTHY }

Caramelised ruby grapefruit 4.25 <i>Pink ruby grapefruit caramelised with demerara sugar</i>	Oak smoked salmon 9.95 <i>Smoked salmon, black pepper and lemon with dark rye bread</i>
Dairy-free coconut "yoghurt" with berries 5.95 <i>Crushed pistachio, chia seeds, basil and maple syrup</i>	Crushed avocado on gluten-free toast 7.25 <i>Avocado, lime and coriander with sunflower, pumpkin, linseed, sesame and pomegranate on dark caraway toast</i>
Gluten-free organic granola 5.50 <i>Puffed rice, buckwheat, quinoa grains, apricot, coconut, toasted seeds with berries and almond milk</i>	Kippers 8.50 <i>Whole kipper with parsley butter</i>



TEA

English breakfast blend <i>Intense, rich, punchy</i> 3.75	Sencha, Jasmine Pearls 4.50
Afternoon tea blend <i>Mellow, elegant and refreshing</i> 3.75	Fresh mint, Camomile, Peppermint, Verbena 3.50
Ceylon, Earl Grey, Darjeeling 3.75	Rosebud, Oolong 5.75

COFFEE

Cappuccino, latte, americano, flat white, espresso, macchiato 3.50
Pot of coffee & cream 3.75
Hot chocolate <i>milk / mint / white</i> 4.25
Vanilla shakerato <i>Espresso shaken with ice, served in a martini glass</i> 4.00

SOFT DRINKS

Coca-Cola, Diet Coke, Coke Zero 3.25
Fever-Tree soft drinks <i>range of tonics, Madagascan cola, ginger beer, ginger ale, lemonade</i> 3.25
Acqua Panna still mineral water 750ml 3.75
San Pellegrino sparkling mineral water 750ml 3.75

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.