

# GRANARY SQUARE

## BRASSERIE

### DESSERTS

Crème brûlée <i>Classic set vanilla custard with a caramelised sugar crust</i>	6.50
Apple tart fine <i>Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)</i>	8.50
Chocolate bombe <i>Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce</i>	8.75
Rum baba <i>Plantation rum soaked sponge with Chantilly cream and raspberries</i>	8.25
Pistachio and raspberry ice cream sundae <i>Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce</i>	7.95
Cappuccino cake <i>Warm chocolate cake, milk mousse and coffee sauce</i>	7.50
Selection of three cheeses <i>Cashel Blue, Quicke's and Camembert from Normandy with pear chutney, caramelised pecans, olive croutons, rye crackers</i>	9.95
Frozen berries <i>Mixed berries with yoghurt sorbet and warm white chocolate sauce</i>	7.25
Ice creams and sorbets <i>Selection of dairy ice creams and fruit sorbets</i>	5.25
Mini chocolate truffles <i>With a liquid salted caramel centre</i>	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.*

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### SWEET WINES

	<i>Glass 100ml</i>	<i>Bottle</i>
Moscato d'Asti, 'Cascinetta' Vietti, <i>Piedmont, Italy</i>	6.75	25.00 <i>37.5cl</i>
Maury, Lafage, <i>Languedoc, France, 2017</i>	7.00	30.00 <i>50cl</i>
Chateau Loupiac Gaudiet, <i>Bordeaux, France</i>	8.00	25.00 <i>37.5cl</i>
Sauternes, Clos l'Abeilley, <i>Bordeaux, France</i>	8.50	28.00 <i>37.5cl</i>
Semillon, Valdivieso, Eclat Botytis, <i>Curicó Valley, Chile</i>	10.90	35.00 <i>37.5cl</i>
Riesling Icewine, <i>Stratus, Canada</i>	23.00	60.00 <i>37.5cl</i>
Pedro Ximénez, Bodegas Alvear, 'Solera 1927', <i>Montilla-Moriles, Spain</i>	11.50	31.00 <i>37.5cl</i>

### { COGNAC }

Courvoisier VSOP	9.50
Maxime Trijol VSOP	12.50
Grande Champagne	
Leyrat X, Fins Bois	22.50
Courvoisier XO	26.00

### { CALVADOS }

Dupont VSOP pays d'Auge	10.50
Camut 6 year pays d'Auge	12.50
Camut 12 year pays d'Auge	18.00

### { ARMAGNAC }

Clos Martin VSOP 8 year Folle Blanche	9.25
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### TEA

English breakfast blend	3.75
<i>Intense, rich, punchy</i>	
Afternoon tea blend	3.75
<i>Mellow, elegant and refreshing</i>	
Ceylon, Earl Grey, Darjeeling	3.75

Sencha, Jasmine pearls	4.50
Rosebud, Oolong	5.75
Fresh mint, Camomile,	3.50
Peppermint, Verbena	

### COFFEE

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

Mini chocolate truffles	3.50
<i>With a liquid salted caramel centre</i>	
Elyx a l'Orange coupe	9.75
<i>A premium "chocolate orange" take on the Espresso Martini with Absolut Elyx vodka, Cointreau, coffee liqueur and freshly pulled espresso</i>	

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