

Salted smoked almonds
*Hickory smoked and
lightly spiced*
3.25

Salt-crusted
sourdough bread
with salted butter
3.95

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

Spiced green olives
*Gordal olives with chilli,
coriander and lemon*
3.50

Truffle arancini
*Fried Arborio rice balls
with truffle cheese*
5.50

STARTERS

Garden pea soup
*Crushed peas with ricotta,
mint and lemon balm*
5.75

Marinated yellowfin tuna
*Citrus ponzu dressing and wasabi
mayonnaise with chilli and coriander*
9.95

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

Prawn cocktail
*Classic prawn cocktail with baby gem,
avocado, cherry tomatoes
and Marie Rose sauce*
9.95

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

Duck liver parfait
*Caramelised hazelnuts, truffle, tamarind
glaze with pear and ginger compote,
toasted brioche*
7.25

Buffalo mozzarella
*Sliced peaches with Nocellara olives, smoked almonds,
pesto and picked mint*
8.95

Crab and apple salad
*Cucumber, watermelon, radish,
edamame and coriander*
11.95

Heritage tomato and feta salad
*Avocado, watermelon, pistachio, olives, basil
and Pedro Ximénez dressing*
6.95

MAINS

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

Rib-eye on the bone
*12oz/340g
21 day Himalayan Salt Wall dry-aged,
grass-fed, UK rib-eye steak*
31.95

Blackened cod fillet
*Baked in a banana leaf with a soy and
sesame marinade, citrus-pickled fennel,
grilled broccoli, chilli and yuzu mayonnaise*
16.95

Chargrilled halloumi
with Padrón peppers
*Red pepper sauce, toasted fregola, San
Marzanino tomatoes, olives and a chilli
and mint sauce*
13.95

Granary Square Brasserie hamburger
*Chargrilled in a potato bun with
mayonnaise, horseradish ketchup and
thick cut chips*
Add West Country Cheddar – 1.75
14.25

Salmon and asparagus
*Pan-fried salmon supreme with
asparagus tortellini and
a champagne sauce*
16.95

Granary Square Brasserie
shepherd's pie
*Slow-braised lamb leg with beef and
Wookey Hole Cheddar potato mash*
13.95

Jackfruit and peanut
bang bang salad
*Chayote, Chinese leaf, mouli,
crispy wonton, peanuts and coriander*
12.95

SIDES

Thick cut chips
3.75

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

Creamed spinach, toasted pine nuts
and grated Parmesan
3.95

San Marzanino tomato and basil salad
with Pedro Ximénez dressing
3.95

Sprouting broccoli, miso butter,
sesame and chilli
3.95

Peas, sugar snap and baby shoots
3.25

Olive oil mashed potato
3.50

Green beans and roasted almonds
3.75

Jasmine rice with toasted sesame
3.50

Herbed green salad
3.25

Truffle and Parmesan chips
4.50

DESSERTS

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

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

Ice creams and sorbets
*Selection of dairy ice creams
and fruit sorbets*
5.25

Selection of three cheeses
*Cashel Blue, Quicke's and Camembert from Normandy
with pear chutney, caramelised pecans, olive croutons,
rye crackers*
9.95

Frozen berries
*Mixed berries with yoghurt sorbet
and warm white chocolate sauce*
7.25

Chocolate bombe
*Melting chocolate bombe with
a vanilla ice cream and honeycomb
centre with hot salted caramel sauce*
8.75

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.