

GRANARY SQUARE

BRASSERIE

ALL DAY MENU

Salt-crusted sourdough bread – 4.50 <i>With salted butter</i>	Truffle arancini – 5.95 <i>Fried Arborio rice balls with truffle cheese</i>	Zucchini fritti – 5.95 <i>Crispy courgette fries with lemon, chilli and mint yoghurt</i>	Salted smoked almonds – 3.25 <i>Hickory smoked and lightly spiced</i>	Spiced green olives – 3.50 <i>Gordal olives with chilli, coriander and lemon</i>
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{ STARTERS }

White onion soup – 5.95 <i>Onion Lyonnaise, truffle mascarpone and toasted brioche</i>	Marinated yellowfin tuna – 9.95 <i>Citrus ponzu dressing and wasabi mayonnaise with chilli and coriander</i>	Steak tartare – 9.50 <i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary</i>	Tempura prawns with salt and pepper squid – 8.95 <i>Crunchy fried prawns with salt and pepper squid, wasabi miso sauce and Sriracha</i>
Roast pumpkin tortellini – 9.50 <i>Ironbark pumpkin purée, grated black truffle, Amaretti crumb, sage and a light cheese sauce</i>	Oak smoked salmon – 9.75 <i>With black pepper, lemon and dark rye bread</i>	Prawn cocktail – 9.95 <i>Classic prawn cocktail with baby gem, avocado, cherry tomatoes and Marie Rose sauce</i>	Seared Atlantic scallops – 12.50 <i>Cauliflower purée, caper butter, tamarind glaze, apple batons and a golden crumb</i>
Crispy duck salad – 8.75 <i>Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger</i>	Lobster and samphire risotto – 12.95 <i>Arborio risotto rice with lobster, samphire and basil</i>	Duck liver parfait – 7.50 <i>Caramelised hazelnuts, truffle, tamarind glaze with pear and ginger compote, toasted brioche</i>	Oak smoked salmon and crab – 12.75 <i>With dill cream and dark rye bread</i>

{ MAINS }

Jackfruit and peanut bang bang salad – 12.95 <i>Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander</i>	Roast fillet of salmon – 15.95 <i>Sprouting broccoli, Champagne and caper cream sauce</i>	Lemon sole on the bone – 23.95 <i>Beurre noisette with lemon, caper and parsley</i>	Granary Square Brasserie shepherd's pie – 14.50 <i>Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash</i>
Lobster linguine – 29.50 <i>Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion</i>	Roast chicken – 16.50 <i>Roasted half chicken (off the bone) with mushroom sauce, green beans and rocket</i>	Roasted lamb rump – 22.75 <i>Glazed Chantenay carrots, pattypan squash, baby turnips, creamed potato, parsley and red wine sauce</i>	Blackened cod fillet – 17.95 <i>Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise</i>

{ STEAKS }

Fish & chips – 15.95 <i>Traditional battered cod served with mashed peas, thick cut chips and tartare sauce</i>	Granary Square vegetarian shepherd's pie – 13.95 <i>Truffle-stuffed king oyster mushrooms with quinoa, chickpeas, roasted peppers, aubergine and a Moroccan tomato sauce</i>	Minute steak – 15.95 <i>Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress</i>	Chicken Milanese – 16.95 <i>Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce</i>
Granary Square Brasserie hamburger – 14.50 <i>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips Add West Country Cheddar 1.95</i>	Monkfish and prawn curry – 18.95 <i>Keralan curry with jasmine rice, coconut 'yoghurt', coriander and sweet potato crisps</i>	Steak Tartare – 19.75 <i>Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips</i>	Salmon and smoked haddock fish cake – 13.95 <i>Crushed pea and herb sauce with a soft poached hen's egg and baby watercress</i>
		Sirloin 8oz/227g – 24.50 <i>21 day Himalayan Salt Wall dry-aged</i>	Iberico pork – 16.95 <i>Roasted pork cutlet with cep butter, creamed potato, baked apple and Calvados cream sauce</i>
		Fillet steak 7oz/198g – 29.95 <i>Succulent, prime centre cut, grass-fed</i>	Yellowfin tuna – 21.95 <i>Braised tuna steak with mussels, tomato, saffron, chilli sauce, red peppers and rosemary</i>
		Rib-eye on the bone 12oz/340g – 31.95 <i>21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak</i>	

SAUCES

Béarnaise • Green peppercorn • Hollandaise • Wild mushroom • Truffle 2.95

{ SIDES }

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	3.75	Thick cut chips	3.75	Herbed green salad	3.25
San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95	Truffle and Parmesan chips	4.50	Creamed spinach, toasted pine nuts and grated Parmesan	4.25
Peas, sugar snaps and baby shoots	3.25	Olive oil mashed potato	3.50	Sprouting broccoli, miso butter, sesame and chilli	3.95
		Jasmine rice with toasted sesame	3.50		
		Green beans and roasted almonds	3.75		

SANDWICHES

11.30am – 5pm

Halloumi open sandwich <i>Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce</i>	11.95
Prawn and avocado open sandwich <i>Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce</i>	12.95
Roast beef sandwich <i>Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips</i>	15.95

AFTERNOON MENU

3pm – 5pm

Cream tea – 7.95
Freshly baked fruit scones, Dorset clotted cream and strawberry preserve Includes a choice of teas, infusions or coffees

Afternoon tea – 19.75

SAVOURIES
*Truffled chicken brioche roll
Marinated cucumber and dill finger sandwich on basil bread
Smoked salmon on beetroot bread with cream cheese and chives*

SWEET

*Warm fruit scones with Dorset clotted cream and strawberry preserve
Raspberry Tarte Tropézienne
Potted chocolate and caramel
Blackberry and Champagne trifle
Includes a choice of teas, infusions or coffees*

Champagne afternoon tea – 28.50
*Afternoon tea with a glass of Champagne
Includes a choice of teas, infusions or coffees*

DESSERTS

Crème brûlée <i>Classic set vanilla custard with a caramelised sugar crust</i>	6.95
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>	8.95
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>	8.25
Malted banana ice cream <i>Chocolate brownie, caramelised banana, candied pecans and cocoa nib tuile</i>	7.50
Selection of three cheeses <i>Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, 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

{ SPARKLING 125ml }

Prosecco, Bisol, Jeio, Veneto, Italy	7.25
Laurent-Perrier, La Cuvée Brut, Champagne, France	13.95
Nyetimber Classic Cuvée, West Sussex, England	14.25
Laurent-Perrier, Cuvée Rosé, Champagne, France	16.50

{ THIRST QUENCHERS }

British Royale <i>Sacred Sloe Gin, Nyetimber Classic Cuvée</i>	12.50
Bloody Mary <i>Granary Square vegan spice mix, tomato juice and Wyborowa Vodka</i>	8.75
Peach Bellini <i>Peach pulp and Prosecco</i>	8.50
Aperol Spritz <i>Aperol, Prosecco and Fever-Tree Soda with an orange twist</i>	9.50
Ruby Grapefruit Spritz <i>Pampelle Ruby Grapefruit Aperitif, Lillet Blanc, Fever-Tree Lemon Tonic and Prosecco</i>	9.00
White Port & Tonic <i>Light and floral Graham's Blend No.5 White Port and Fever-Tree Naturally Light Indian Tonic, with a mint sprig and lemon twist</i>	8.50
Virgin Spritz <i>Acorn Bitter Aperitif, Seedlip Grove 42 and Fever-Tree Soda Water, with Nocellara olives and fresh orange</i>	5.95

{ GIN & TONIC SELECTION }

Pink G&T <i>Beefeater Pink Gin, fresh strawberries and fresh mint with Fever-Tree Elderflower Tonic</i>	9.75
Seville G&T <i>Tanqueray Flor de Sevilla Gin, Aperol and an orange slice with Fever-Tree Aromatic Tonic</i>	10.75
Rhubarb & Raspberry G&G <i>Slingsby Rhubarb Gin, Chambord Black Raspberry Liqueur and Fever-Tree Ginger Ale</i>	11.00
Deep Red G&T <i>Four Pillars Bloody Shiraz Gin, fresh rosemary and grapefruit slice with Fever-Tree Lemon Tonic</i>	12.00
Autumn G&Tea <i>Copperhead Black Batch Gin, Bramble Gin Liqueur, Fever-Tree Naturally Light Indian Tonic, blackberries, cinnamon and an Earl Grey tea spritz</i>	12.50

BREAKFAST

Until 11:30am
Monday – Friday

Until 11am
Saturday – Sunday

SET MENU

11.30am – 6.30pm
Monday – Friday

2 courses – 17.50
3 courses – 21.00

BRUNCH

From 11am
Saturday – Sunday

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 12.5% will be added to your bill.