

GRANARY SQUARE

BRASSERIE

BRUNCH MENU

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

{ GIN & TONIC SELECTION }

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

BREAKFAST

Until 11:30am
Monday - Friday

Until 11am
Saturday - Sunday

SET MENU

11.30am - 6.30pm
Monday - Friday

2 courses - 18.50
3 courses - 21.00

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

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

{ MAINS }

Prawn and avocado open sandwich - 12.95 Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce	Eggs Benedict and chips - 11.50 Pulled boney roast ham on toasted muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips	Avocado Benedict and chips - 10.95 Avocado, two poached hen's eggs on toasted muffins, hollandaise sauce and sesame with thick cut chips	Hot buttermilk pancakes - 8.95 Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce
Roast beef sandwich - 15.95 Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips	Monkfish and prawn curry - 18.95 Keralan curry with jasmine rice, coconut 'yoghurt', coriander and sweet potato crisps	Halloumi open sandwich - 11.95 Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce	Eggs Royale and chips - 12.95 Smoked salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips

CLASSICS

Granary Square Brasserie hamburger - 14.50 Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips Add West Country Cheddar - 1.95	Granary Square Brasserie shepherd's pie - 14.50 Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash	Fish & chips - 15.95 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce
Steak tartare - 19.75 Hand-chopped beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips	Minute steak - 15.95 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress	Yellowfin tuna - 21.95 Braised tuna steak with mussels, tomato, saffron, chilli sauce, red peppers and rosemary
Rib-eye on the bone 12oz/340g - 31.95 21 day Himalayan Salt Wall dry-aged, grass-fed, UK rib-eye steak	Salmon and smoked haddock fish cake - 13.95 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress	Roast fillet of salmon - 15.95 Sprouting broccoli, Champagne and caper cream sauce
SAUCES Béarnaise • Green peppercorn • Hollandaise • Wild mushroom • Truffle - 2.95	Roast chicken - 16.50 Roasted half chicken (off the bone) with mushroom sauce, green beans and rocket	Jackfruit and peanut bang bang salad - 12.95 Chayote, Chinese leaf, mooli, crispy wonton, peanuts and coriander
	Chicken Milanese - 16.95 Brioche-crumbed chicken breast with a fried egg, Parmesan and truffle cream sauce	

{ 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		

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.

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 Classic set vanilla custard with a caramelised sugar crust	6.95
Apple tart fine Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	8.50
Chocolate bombe Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce	8.95
Rum baba Plantation rum soaked sponge with Chantilly cream and raspberries	8.25
Pistachio and raspberry ice cream sundae Vanilla ice cream with meringue, raspberries, shortbread and a warm raspberry sauce	8.25
Malted banana ice cream Chocolate brownie, caramelised banana, candied pecans and cocoa nib tuile	7.50
Selection of three cheeses Fourme d'Ambert, Cornish Yarg and Camembert from Normandy with pear chutney, olive croutons, rye crackers	9.95
Frozen berries Mixed berries with yoghurt sorbet and warm white chocolate sauce	7.25
Ice creams and sorbets Selection of dairy ice creams and fruit sorbets	5.25
Mini chocolate truffles With a liquid salted caramel centre	3.50