

Salted smoked almonds
*Hickory smoked and
lightly spiced*
3.25

Salt-crusted
sourdough bread
With salted butter
4.50

Zucchini fritti
*Crispy courgette fries with lemon,
chilli and mint yoghurt*
5.95

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

Truffle arancini
*Fried Arborio rice balls
with truffle cheese*
5.95

STARTERS

White onion soup
*Onion Lyonnaise, truffle mascarpone
and toasted brioche*
5.95

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

Laverstoke Park Farm
buffalo mozzarella
Crispy artichokes, pear and truffle honey
8.95

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

Crispy duck salad
*Warm crispy duck with five spice dressing, toasted
cashews, watermelon, beansprouts, sesame seeds,
coriander and ginger*
8.75

Roast pumpkin tortellini
*Ironbark pumpkin purée, grated black truffle,
Amaretti crumb, sage and a light cheese sauce*
9.50

Duck liver parfait
*Caramelised hazelnuts, truffle, tamarind
glaze with pear and ginger compote,
toasted brioche*
7.50

Seared Atlantic scallops
*Cauliflower purée, caper butter, tamarind glaze, apple
batons and a golden crumb*
12.50

MAINS

Chicken Milanese
*Brioche-crumbed chicken breast
with a fried egg, Parmesan and truffle
cream sauce*
16.95

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*
17.95

Granary Square Brasserie
vegetarian shepherd's pie
*Truffle-stuffed king oyster mushrooms
with quinoa, chickpeas, roasted peppers,
aubergine and a Moroccan tomato sauce*
13.95

Granary Square Brasserie hamburger
*Chargrilled in a potato bun with
mayonnaise, borseradish ketchup and
thick cut chips*
14.50
Add West Country Cheddar – 1.95

Roast fillet of salmon
*Sprouting broccoli, Champagne
and caper cream sauce*
15.95

Granary Square Brasserie
shepherd's pie
*Slow-braised lamb leg with beef and
Wookey Hole Cheddar potato mash*
14.50

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

SIDES

Thick cut chips
3.95

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

Creamed spinach, toasted pine nuts
and grated Parmesan
4.25

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*
6.95

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
*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

Chocolate bombe
*Melting chocolate bombe with
a vanilla ice cream and honeycomb
centre with hot salted caramel sauce*
8.95

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

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.