

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 }

Garden pea soup – 6.25
Crushed peas, crispy tuile, coconut cream and edible flowers

Asparagus with truffle hollandaise – 8.25
Warm asparagus spear with baby watercress

Steak tartare – 9.50
Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and toasted granary

Jackfruit and peanut bang bang salad – 7.95
Chayote, Chinese leaf, mooli, crispy wonton, peanuts, sesame seeds and coriander

Yellowfin tuna carpaccio – 9.95
Cucumber, baby basil with an apple, jalapeño and avocado sauce

Oak smoked salmon – 9.75
Black pepper, lemon and dark rye bread

Laverstoke Park Farm buffalo mozzarella – 8.95
Grapes, mint, parsley and hazelnuts

Duck liver parfait – 8.50
Caramelised hazelnuts, truffle, pear and ginger compote, toasted brioche

Oak smoked salmon and crab – 12.75
A quenelle of crab and dill cream, lemon, dark rye bread

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

Seared Atlantic scallops – 12.50
Smoked cauliflower purée, capers, lemon, golden raisins and samphire tempura

Crispy duck salad – 8.95
Warm crispy duck with fave spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger

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

Tempura prawns with salt and pepper squid – 9.25
Crunchy fried prawns, wasabi miso sauce, Sriracha

{ MAINS }

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

Salmon and smoked haddock fish cake – 14.50
Crushed pea and herb sauce with a soft poached hen's egg and baby watercress

Chargrilled halloumi – 13.25
Giant couscous, smoked aubergine, red pepper purée, pomegranate, toasted almonds and labneh

Fish & chips – 16.50
Traditional battered cod served with mashed peas, thick cut chips and tartare sauce

Grilled chicken salad – 14.75
Red quinoa, watermelon, baby gem, radish, basil, mixed seeds and sesame, with a mint and coriander sauce

Keralan sweet potato curry – 14.50
Choy sum, broccoli, coriander and coconut with steamed jasmine rice

Roast fillet of salmon – 16.50
Grilled asparagus, crushed pink peppercorn hollandaise and lemon

Chicken Milanese – 16.95
Brioche-crumbed chicken breast with shaved asparagus, radish, mixed herbs, green pesto and herb mayonnaise

Blackened cod fillet – 17.95
Baked in a banana leaf with a soy and sesame marinade, citrus-pickled fennel, grilled broccoli, chilli and yuzu mayonnaise

Quinoa and watermelon salad – 13.95
Roast sweet potato, rocket, baby gem, radish, feuilles de brick crisp, mixed seeds and sesame, with a mint and coriander sauce

Monkfish and prawn curry – 18.95
Keralan curry with jasmine rice, shaved coconut, coriander and sweet potato crisps

Roast corn-fed chicken breast – 16.95
ruffle mashed potato, asparagus spears, morels and red wine sauce

{ STEAKS }

Sirloin 8oz/227g – 24.50
21 day Himalayan Salt Wall dry-aged, UK

Fillet of beef 7oz/198g – 29.95
Succulent, prime centre cut, grass-fed

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

Minute steak – 16.50
Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress

Steak Tartare – 19.75
Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips

SAUCES

• Béarnaise • Green peppercorn • Hollandaise – 2.95 each
Truffled red wine jus – 3.95

Pan-fried sea bass fillet – 23.95
Marinated courgette, mixed peppers, rustic tomato purée and sauce vierge

Lobster linguine – 29.50
Tomato and chilli sauce with San Marzanino tomatoes, parsley and spring onion

Granary Square Brasserie hamburger – 14.95
Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips
Add West Country Cheddar 1.95
Add pancetta 2.75

Roasted lamb rump – 22.75
Butter beans, red peppers, sun-dried tomatoes, fried artichoke and pesto with red wine sauce

SIMPLY GRILLED FISH MP

MARKET SPECIAL MP

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing
San Marzanino tomato and basil salad with Pedro Ximénez dressing
Peas, sugar snaps and baby shoots

4.25 Thick cut chips
3.95 Truffle and Parmesan chips
3.95 Extra virgin olive oil mashed potato
3.50 Jasmine rice with toasted sesame
3.50 Truffle mashed potato

{ SIDES }

3.95 Green beans and roasted almonds
4.75 Green leaf salad with mixed herbs
3.75 Creamed spinach, toasted pine nuts and grated Parmesan
3.50 and grated Parmesan
4.50 Sprouting broccoli, lemon oil and sea salt
4.25

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
Granary Square Brasserie hamburger <i>Chargrilled in a potato bun with mayonnaise, horseradish ketchup and thick cut chips</i>	14.95

Add West Country Cheddar 1.95

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

GIFT VOUCHERS

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you.

Available to purchase in the restaurant or online
granarysquarebrasserie.com

Vegetarian and vegan menu available on request.

{ SPARKLING 125ml }

Prosecco, Bisol, Jeio, Veneto, Italy	7.25
Veuve Clicquot Yellow Label, Champagne, France, NV	13.95
Nyetimber Classic Cuvée, West Sussex, England	14.25
Veuve Clicquot Rosé, Champagne, France, NV	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>	8.75
Aperol Spritz <i>Aperol, Prosecco and Fever-Tree Soda with an orange twist</i>	9.50
Granary VLS <i>Ketel One Citroen Vodka and Fever-Tree Mexican Lime & Yuzu Soda</i>	9.25
Aromatic Spritz <i>Graham's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda</i>	8.50
Virgin Spritz <i>Seedlip Grove 42, Acorn Bitter Aperitif & Fever-Tree Italian Blood Orange Soda finished with orange and olives</i>	6.95

{ GIN & TONIC SELECTION }

Strawberry & Cream G&T <i>Dockyard Strawberry & Cream Gin with Fever-Tree Elderflower Tonic, fresh strawberries and mint</i>	10.75
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
Hemingway G&T <i>Beefeater 24 Gin, Pampelle Ruby Grapefruit Aperitif and Fever-Tree Indian Tonic. Finished with a slice of pink grapefruit and a maraschino cherry</i>	9.75
Classic Cooper G&T <i>Belgian Copperhead Gin, Fever-Tree Mediterranean Tonic with juniper berries and orange zest</i>	13.25

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.