

# GRANARY SQUARE

BRASSERIE

## BRUNCH MENU

### SPARKLING 125ml

Prosecco, Bisol, Jcio, 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 Sacred Sloe Gin, Nyetimber Classic Cuvée	12.50
Bloody Mary Granary Square vegan spice mix, tomato juice and Wyborowa Vodka	8.75
Peach Bellini Peach pulp and Prosecco	8.75
Aperol Spritz Aperol, Prosecco and Fever-Tree Soda with an orange twist	9.50
Granary VLS Ketel One Citroen Vodka and Fever-Tree Mexican Lime & Yuzu Soda	9.25
Aromatic Spritz Grabam's Blend No.5 White Port, Moscato d'Asti and Fever-Tree White Grape & Apricot Soda	8.50
Virgin Spritz Seedlip Grove 42, Aecorn Bitter Aperitif & Fever-Tree Italian Blood Orange Soda finished with orange and olives	6.95

### GIN & TONIC SELECTION

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

### BREAKFAST SET MENU BRUNCH

Until 11:30am Monday - Friday	11.30am - 6.30pm Monday - Friday	From 11am Saturday - Sunday
Until 11am Saturday - Sunday	2 courses - 17.50 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
---	---	--	---	--

### 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
Crispy duck salad - 8.95 Warm crispy duck with five spice dressing, toasted cashews, watermelon, beansprouts, sesame seeds, coriander and ginger	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

### MAINS

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	Roast beef sandwich - 15.95 Warm sirloin of beef with caramelised onions, chestnut mushrooms, horseradish cream, truffle sauce and thick cut chips	Eggs Royale and chips - 12.95 Smoked salmon, two poached hen's eggs, toasted muffins, hollandaise sauce, watercress and thick cut chips	Salmon and smoked haddock fish cake - 14.50 Crushed pea and herb sauce with a soft poached hen's egg and baby watercress
Prawn and avocado open sandwich - 12.95 Crushed avocado, cherry tomatoes, baby gem and Marie Rose sauce	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 fillet of salmon - 16.50 Grilled asparagus, crushed pink peppercorn hollandaise and lemon
Granary Square Brasserie shepherd's pie - 14.50 Slow-braised lamb leg with beef and Wookey Hole Cheddar potato mash	Chargrilled halloumi - 13.25 Giant couscous, smoked aubergine, red pepper purée, pomegranate, toasted almonds and labneh	Halloumi open sandwich - 11.95 Grilled halloumi, crushed avocado, black olives, red pepper, San Marzanino tomatoes, watercress and yuzu sauce	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
Chicken Milanese - 16.95 Brioche-crumbed chicken breast with shaved asparagus, radish, mixed herbs, green pesto and herb mayonnaise	Minute steak - 16.50 Grilled thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress	Monkfish and prawn curry - 18.95 Keralan curry with jasmine rice, shaved coconut, coriander and sweet potato crisps	Grilled chicken salad - 14.75 Red quinoa, watermelon, baby gem, radish, basil, mixed seeds and sesame, with a mint and coriander sauce
Fish & chips - 16.50 Traditional battered cod served with mashed peas, thick cut chips and tartare sauce	Steak Tartare - 19.75 Hand-cut raw beef striploin with a Tabasco mustard dressing, cornichons, shallot, parsley, egg yolk and thick cut chips	Keralan sweet potato curry - 14.50 Choy sum, broccoli, coriander and coconut with steamed jasmine rice	
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			

### SAUCES

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

### MARKET SPECIAL MP

Baked sweet potato, harissa coconut "yoghurt", mint and coriander dressing	4.25	Thick cut chips	3.95	Green beans and roasted almonds	3.95
San Marzanino tomato and basil salad with Pedro Ximénez dressing	3.95	Truffle and Parmesan chips	4.75	Green leaf salad with mixed herbs	3.50
Peas, sugar snaps and baby shoots	3.50	Extra virgin olive oil mashed potato	3.75	Creamed spinach, toasted pine nuts and grated Parmesan	4.25
		Jasmine rice with toasted sesame	3.50	Sprouting broccoli, lemon oil and sea salt	4.25
		Truffle mashed potato	4.50		

### SIDES

### SIMPLY GRILLED FISH MP

## 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](http://granarysquarebrasserie.com)

Vegetarian and vegan menu available on request.

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.