



GRANARY
SQUARE

BRASSERIE

{ COCKTAILS }

British Royale *flute* 12.50

Sacred Sloe Gin, Nyetimber Classic Cuvée

Blood Orange Margarita *coupe* 9.50

A twist on a classic Margarita with Olmeca Altos Plata Tequila, Cointreau Blood Orange Liqueur, hibiscus, lime, orgeat and orange juice

Salted Caramel Espresso Martini *coupe* 9.50

A classic Espresso Martini made with Wyborowa Vodka, Bepi Tosolini Expre Coffee Liqueur, freshly pulled espresso and sweetened with salted caramel syrup

Blushing Cherry *martini* 9.75

Plantation Pineapple Rum, egg white, luxard, peche, lemon juice, Morello cherry syrup

The Hawthorn *coupe* 9.75

A delicious and unique take on a Manhattan, this combines seasonal flavours and creates a beautifully balanced winter warmer. Camut 6 Year Old Calvados, Tawny Port, RinQuinQuin Á La Pêche, clear honey and raspberry bitters

A Study In Scarlet *rocks* 8.75

Naked Grouse Blended Scotch, Briottet Ginger Liqueur, lime, grenadine and cranberry juice

The Rumantic *coupe* 9.50

Bacardi 8yr Old Rum, Green Chartreuse, Cointreau, pineapple juice, egg white & grenadine

Negroni Sbagliato *wine glass* 11.25

A mistaken classic when Prosecco was used instead of gin when building a classic Negroni. Campari, Martini Riserva Speciale Rubino Vermouth and Prosecco, served over ice with a slice of fresh orange

Barrel-Aged Sazerac *rocks* 10.75

Naked Grouse, Courvoisier VSOP Cognac, demerara sugar syrup, Peychaud's Bitters and a wash of Pernod Absinthe

The Reverend's Refuge *coupe* 9.75

Plantation Pineapple Rum, Briottet Crème de Verte, pineapple, orange and lime juices with a touch of lavender

China Doll *hi-ball* 9.25

Wyborowa Vodka, Kwai Feb Lychee Liqueur, aloe vera juice, lemon juice and hibiscus syrup

Redberry Joytown *hi-ball* 9.25

Red berry tea infused Beefeater Gin, elderflower cordial, blackberries, lime juice and soda

Raspberry Tipple *rocks* 10.25

London East Gin, Chambord, lemon juice, egg white and raspberry syrup

{ OLIVES & NUTS }

Spiced green olives 3.50

Gordal olives with chilli, coriander and lemon

Salted smoked almonds 3.25

Hickory smoked and lightly spiced

{ SPARKLING }

	125ml	
Prosecco, Bisol, Jeio, <i>Veneto, Italy</i>	7.25	
Veuve Clicquot Yellow Label, <i>Champagne, France</i>	13.95	
Nyetimber Classic Cuvée, <i>West Sussex, England</i>	14.25	
Veuve Clicquot Rosé, <i>Champagne, France</i>	16.50	

{ WHITE }

	175ml	
Inzolia, Tremito, <i>Sicily, Italy</i>	5.95	
Pinot Grigio, Riff, <i>Alto Adige, Italy</i>	7.25	
Soave Classico, Suavia, <i>Veneto, Italy</i>	8.75	
Chardonnay, Journey's End, Cape 34 <i>Stellenbosch, South Africa</i>	9.50	
Sauvignon Blanc, Huia <i>Marlborough, New Zealand</i>	9.95	
Gavi di Gavi, Morgassi Superiore 'Volo Riserva' <i>Piemonte, Italy</i>	11.50	

{ ROSÉ }

	175ml	
Rosé, Wandering Bear, <i>South Africa</i>	5.95	
Stepping Stone Rosé, <i>Denbies, England</i>	9.50	
Whispering Angel, <i>Provence, France</i>	13.00	

{ RED }

	175ml	
Nero d'Avola, Tremito, <i>Sicily, Italy</i>	5.95	
Tempranillo, Tabula, Damana 5, <i>Ribera del Duero, Spain</i>	7.75	
Côtes du Rhône, Paul Jaboulet Aine, Secret de Famille, <i>Rhône, France</i>	8.50	
Malbec, La Posta, Pizzella, <i>Mendoza, Argentina</i>	9.95	
Chianti Classico, <i>Castellare, Tuscany, Italy</i>	12.50	
Chateau Gardegan, Bordeaux Superior, <i>Bordeaux, France</i>	13.00	

{ SHERRY }

	100ml	
Pedro Ximénez, Bodegas Alvear, 'Solera 1927' <i>Montilla-Moriles, Spain</i> <i>Sweet sherry with notes of sticky toffee</i>	11.50	
Fino, La Ina, Jerez, <i>Spain</i> <i>Bone dry with fresh apple, almond and yeast flavours</i>	5.50	
Dry Oloroso, Lustau, Rio Viejo, Jerez, <i>Spain</i> <i>Mahogany coloured with notes of walnut and chocolate</i>	6.25	
Manzanilla, La Guita, 'En Rama', Jerez, <i>Spain</i> <i>Unfiltered sherry made from Palomino grapes.</i> <i>Flavours of lemon peel, dried apricot and mandarin</i>	5.50	

{ SWEET & FORTIFIED }

	100ml	
Moscato d'Asti, Vietti Cascinetta, <i>Piedmont, Italy</i>	6.75	
Maury Grenat, Lafage, <i>Languedoc, France</i>	7.00	
Sauternes, Clos l'Abeilley, <i>Bordeaux, France</i>	8.50	
Chateau Loupiac Gaudiet, Loupiac, <i>Bordeaux, France</i>	8.00	
Semillon, Valdivieso, Eclat Botrytis, <i>Curicó Valley, Chile</i>	10.90	
Riesling Icewine, <i>Stratus, Canada</i>	23.00	

{ BEERS }

Magic Rock, Dancing Bier Pils, <i>Huddersfield, 4.5% abv, 330ml can</i> <i>330ml can Soft Pilsner malt body, characteristic sharp</i> <i>bitterness & earthy herbal aroma of German hops</i>	6.25
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Hop House 13, <i>Dublin, 5% abv, 330ml</i> <i>Crisp, hop driven lager from the legendary Guinness Open</i> <i>Gate Brewery</i>	5.95
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Paolozzi Helles Lager, <i>Edinburgh, Scotland, 5.2% abv, 330ml</i> <i>World Beer Award 2017. Full & beautifully</i> <i>balanced flavour</i>	5.75
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Menabrea Bionda, <i>Italy, 4.8% abv, 330ml</i> <i>Well balanced citrus, bitter tones and floral, fruity</i> <i>undertones give a consistent and refined flavour.</i>	6.50
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Beavertown, Gamma Ray Pale Ale, <i>London, 5.4% abv,</i> <i>330ml can Classic American style pale ale from one of</i> <i>London's biggest breweries</i>	6.50
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BrewDog Vagabond Gluten-Free Pale Ale, <i>Aberdeenshire, 4.5% abv, 330ml A gluten-free beer but</i> <i>not lacking anything in body or flavour. A fantastic Pale Ale</i>	5.25
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BrewDog Punk IPA, <i>Aberdeenshire, 5.6% abv, 330ml</i> <i>A modern classic and the original brew from the now</i> <i>legendary BrewDog boys</i>	5.95
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Lost & Grounded, Keller Pils, <i>Bristol, 4.8% abv, 330ml</i> <i>A delicious, unfiltered lager from the ex-head brewer of</i> <i>Camden and Little Creatures</i>	5.25
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BrewDog Elvis Juice Grapefruit IPA, <i>Scotland, 6.5% abv, 330ml</i> <i>A full-flavoured hoppy IPA infused with tonnes of fresh</i> <i>grapefruit. Citrus bitterness & the cleanest possible finish</i>	5.25
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Northern Monk, Faith Pale Ale, <i>Leeds, 5.1% abv, 330ml can</i> <i>A modern, New England style pale ale from</i> <i>one of the most exciting breweries in the UK</i>	6.50
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Harviestoun Old Engine Oil, <i>Scotland, 6% abv, 330ml</i> <i>Rich, viscous & chocolatey dark ale</i>	6.00
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Hawkes Urban Orchard Cider, <i>Bermondsay, 4.5% abv, 330ml</i> <i>Medium dry cider made from a unique blend of</i> <i>London-pressed and country apples</i>	5.50
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BrewDog Nanny State, <i>Scotland, 0.5% abv, 330ml</i> <i>Packed full of hop flavours without the alcohol</i>	4.50
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{ COGNAC }

Courvoisier VSOP	9.50
Maxime Trijol VSOP	12.50
Ordonneau Borderies Tres Vieille Reserve	15.75
Leyrat XO Vieille Reserve	22.50
Martell Cordon Bleu	24.00
Courvoisier XO	26.00
Hennessy XO	28.00
Ragnaud-Sabourin No. 35 Fontvieille	30.00

{ GIN }

Beefeater London Dry	8.00
Beefeater Pink	8.00
Bombay Sapphire	8.00
Plymouth Original	8.25
Caorunn	8.25
Tanqueray	8.50
Sipsmith	8.50
Roku	8.50
Copper Rivet Damson Gin	8.75
Beefeater 24	8.75
Tanqueray Flor de Sevilla	9.00
Hendrick's	9.00
Silent Pool	9.00
Dockyard Gin	9.25
Dockyard Strawberry Gin	9.50
Tanqueray 10	9.50
Slingsby Yorkshire Rhubarb	10.00
Four Pillars Bloody Shiraz	10.00
Gin Mare	10.00
Marylebone	10.00
Monkey 47	12.00

{ GIN & TONIC }

Strawberry & Cream G&T	10.75
<i>Dockyard Strawberry & Cream Gin with Fever-Tree Elderflower Tonic, fresh strawberries and mint</i>	
Seville G&T	10.75
<i>Tanqueray Flor de Sevilla Gin, Aperol and an orange slice, with Fever-Tree Aromatic Tonic</i>	
Rhubarb & Raspberry G&G	11.00
<i>Slingsby Rhubarb Gin, Chambord, Black Raspberry Liqueur and Fever-Tree Ginger Ale</i>	
Hemingway G&T	9.75
<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>	
Classic Copper G&T	13.25
<i>Belgian Copperhead Gin, Fever-Tree Mediterranean Tonic with juniper berries and orange zest</i>	

{ VODKA }

Wyborowa	8.00
Ketel One	8.50
Ketel One Citroen	8.50
Haku Japanese Craft	9.00
Grey Goose	9.00
Grey Goose L'Orange	9.00
Absolut Elyx	9.00
Konik's Tail	9.00
Vela	9.50
Belvedere	9.50
Copper Rivet "Son Of A Gun" Grain Spirit	9.75
Stolichnaya Elit	11.00

{ SINGLE MALT SCOTCH }

Bowmore 12 year	9.50
Highland Park 12 year	11.00
Auchentoshan Three Wood	11.00
Laphroaig 10 year	12.50
Talisker 10	13.00
Lagavulin 16 year	13.50
Macallan Double Cask 12 year	16.00
Macallan Triple Cask 12 year	18.50
Aberlour A'Bunadh Batch 61	20.00
Glenmorangie Signet	26.00
Glenfiddich 21 year	30.00
Macallan Rare Cask	55.00

{ BLENDED SCOTCH WHISKEY }

Chivas Regal 12 year	8.00
The Naked Grouse	8.00
Johnnie Walker Black Label	8.00
Chivas Regal 18 year	12.50

{ BOURBON & AMERICAN WHISKEY }

Maker's Mark	8.00
Jack Daniel's	8.00
Lot 40 Rye	9.00
Woodford Reserve	9.00
Jim Beam Rye	9.00
Jim Beam Double Oak	9.00
Gentleman Jack	9.50
Jack Daniel's Single Barrel	10.50

{ WORLD WHISKEY }

Jameson, Ireland	8.00
Canadian Club, Canada	8.00
Redbreast 12 year, Ireland	9.75
The Chita, Japan	11.00

Wines served at 175ml (125ml on request). Spirits served at 50ml (25ml on request).
Champagne and Traditional method 125ml.

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.

{ RUM }

Havana Club 3 year	8.00
Havana Club Especial	8.00
Bacardi Carta Blanca	8.00
Gosling's Black Seal	8.00
Koko Kanu	8.00
Havana Club 7 year	8.75
Bacardi 8 year	9.50
Elements 8 Spiced	9.50
Brugal 1888	12.50
Zacapa XO	16.50

{ TEQUILA • MEZCAL • PISCO • CACHACA }

Olmecca Altos Plata	8.00
Velho Barreiro Cachaca	8.00
Olmecca Altos Reposado	8.00
Cazcabel Honey Tequila	8.50
El Gobernador Pisco	9.00
Patron XO Café	10.00
Montelobos Joven Mezcal	12.00
Patron Silver	13.50
Avión Reserva 44 Extra Añejo	30.00

{ ARMAGNAC }

Clos Martin VSOP 8 year, <i>Folle Blanche</i>	9.25
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{ VERMOUTH • APERITIF & DIGESTIF }

Aperol	7.50
Campari	7.50
Cocchi Vermouth di Torino	7.50
Fernet-Branca	7.50
Kamm & Sons	7.50
Lillet Blanc	7.50
Amaro Montenegro	7.50
Martini Ambrato	7.50
Martini Rubino	7.50
Noilly Prat	7.50

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{ LIQUEURS }

Expre, Bepi Tosolini (Espresso liqueur)	7.50
Amaretto Saliza (Almond liqueur)	7.50
Baileys	7.50
Cointreau	7.50
Cointreau Blood Orange	7.50
Dom Benedictine	7.50
Drambuie	7.50
Grand Marnier	7.50
Limoncello, Bepi Tosolini	7.50
Sambuca, Bepi Tosolini	7.50
30&40 Double Jus Calvados Liqueur	7.50

{ CALVADOS }

Dupont VSOP Pays d'Auge	10.50
Camut 6 year Pays d'Auge	12.50
Camut 12 year Pays d'Auge	18.00

{ COOLERS & NON-ALCOHOLIC }

Home-made Ginger Beer	4.75
<i>Freshly pressed ginger juice, lemon, sugar and soda water</i>	
Peach & Elderflower Iced Tea	4.50
<i>With breakfast & afternoon tea blends</i>	
Mixed Berry Smoothie	4.75
<i>Strawberry, raspberry, blueberry, banana, coconut milk and lime</i>	
Beet It	4.50
<i>Beetroot, apple juice, lemon juice and ginger</i>	
Green Juice	4.75
<i>Avocado, mint, spinach, apple, parsley</i>	
Dry London Mule	6.95
<i>Seedlip Garden 108, Bottlegreen Lemongrass & Ginger Cordial & Fever-Tree Mexican Lime & Yuzu Soda</i>	
Virgin Bellini	5.00
<i>A delicious version of the classic peach fizz using white peach purée and Fever-Tree White Grape & Apricot Soda</i>	
Strawberry & Vanilla Soda	5.95
<i>A blend of strawberry, fruits and vanilla with soda</i>	
Elderflower Garden	5.95
<i>Seedlip Garden, Acorn Dry non-alcoholic aperitif, elderflower cordial and Fever-Tree Elderflower Tonic, garnished with cucumber ribbon and edible flowers</i>	
Nogroni	7.95
<i>An alcohol-free version of the classic Negroni with Seedlip Grove 42 and Acorn Bitter & Sweet Aperitifs, stirred over ice and finished with fresh orange</i>	

{ ALCOHOL-FREE DISTILLATES }

Seedlip Garden 108	6.00
Seedlip Spice 94	6.00
Seedlip Grove 42	6.00

{ SOFT DRINKS }

Choice of fresh juices	3.95
<i>Orange, apple, grapefruit</i>	
Coca-Cola, Diet Coke, Coke Zero	3.75
Fever-Tree Tonics & Sodas	3.75
<i>Range of Tonics, Ginger Ale, Lemonade, Mexican Lime & Yuzu Soda, Italian Blood Orange Soda & White Grape & Apricot Soda</i>	
London Essence Peach & Jasmine Soda	3.75
London Essence Rhubarb & Cardamom Soda	3.75
Kingsdown still mineral water 750ml	3.95
Kingsdown sparkling mineral water 750ml	3.95

{ TEA }

English breakfast blend	3.95
<i>Intense, rich, punchy</i>	
Afternoon tea blend	3.95
<i>Mellow, elegant, refreshing</i>	
Ceylon, Earl Grey, Darjeeling	3.95
Sencha, Jasmine pearls	4.50
Rosebud, Oolong	5.75
Fresh mint, Camomile, Peppermint, Verbena	3.75

{ COFFEE }

Cappuccino, latte, americano, flat white, espresso, macchiato	3.95
Pot of coffee & cream	4.25
Hot chocolate	4.50
<i>Milk / mint / white</i>	
Vanilla shakerato	4.50
<i>Espresso shaken with ice, served in a martini glass</i>	

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