

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

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

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

Jackfruit and peanut bang bang salad  
*Chayote, Chinese leaf, mooli, crispy wonton,  
peanuts and coriander*  
7.95

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

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

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

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

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

Asparagus with truffle hollandaise  
*Warm asparagus spears  
with baby watercress*  
8.25

## MAINS

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

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

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

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

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

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

## SAUCES

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

## SIDES

Thick cut chips  
3.95

Baked sweet potato, harissa coconut  
"yoghurt", mint and coriander dressing  
4.25

Creamed spinach, toasted pine nuts  
and grated Parmesan  
4.25

San Marzanino tomato and basil salad  
with Pedro Ximénez dressing  
3.95

Sprouting broccoli, lemon oil and sea salt  
4.25

Peas, sugar snap and baby shoots  
3.50

Extra virgin olive oil mashed potato  
3.75

Green beans and roasted almonds  
3.95

Jasmine rice with toasted sesame  
3.50

Green leaf salad with mixed herbs  
3.50

Truffle mashed potato  
4.50

Truffle and Parmesan chips  
4.75

## 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  
*Pitchfork mature Cheddar, Fourme D'Ambert, Quicke's  
Devonsbire red, Melusine goat's cheese and Camembert from  
Normandy with pear chutney and wholegrain 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*  
9.25

*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.*

