

# GRANARY SQUARE

## BRASSERIE

### *A Taste Of History*

2 Courses £19.17

Vivien Leigh's Elixir 13.00  
Bombay Sapphire Premier Cru Gin,  
bitter honey aperitif  
and pineapple cordial  
topped with tonic water

Marlene Dietrich's Glitz 15.00  
St-Germain Elderflower Liqueur,  
Bombay Sapphire Premier Cru Gin,  
citric blend, pear syrup, aromatic  
bitters, peeled cucumber and mint  
leaves, topped with Prosecco

The Cecil Beaton Spritz 11.00  
St-Germain Elderflower Liqueur,  
citric blend and cidre brut,  
topped with soda water

### *For the table*

Truffle arancini 6.95  
rice balls

Zucchini fritti with lemon 5.95  
chilli and mint yoghurt

Salt-crusted 5.25  
sourdough bread

### *Starters*

Wild mushroom soup  
with plant-based mascarpone,  
sourdough bread croutons  
and red amaranth

Velvety duck liver parfait  
with caramelized hazelnuts, apricot  
and apple chutney and toasted brioche

Hot smoked salmon rilette  
with dark seeded pumpernickel  
style bread, crushed avocado,  
basil pesto and fresh herb salad

### *Mains*

Granary Square Brasserie Shepherd's pie  
with slow-braised lamb and beef,  
Cheddar mash, rosemary and red wine sauce

Grilled thinly-beaten beef steak  
with wild mushroom sauce, truffle and Parmesan chips,  
watercress (£4.95 supplement)

Pan-fried sea bream fillet with smoked aubergine  
purée, toasted almonds and a tomato,  
olive and shallot salsa

Baked butternut squash with mixed grains,  
cranberries, sesame, pomegranate and crumbled feta,  
harissa and coriander dressing

### *Sides*

Creamed spinach, 4.95  
pangrattato, toasted pine  
nuts and grated Parmesan

Extra virgin olive oil 4.75  
mashed potato

Baby gem lettuce, herb 4.95  
dressing, cheese and pine nuts

Sprouting broccoli, lemon oil 5.50  
and sea salt

Green beans and 4.95  
roasted almonds

Jasmine rice with toasted 3.95  
coconut and coriander

Thick cut chips 5.50

Garden peas, broad beans 4.50  
and baby shoots

Truffle and Parmesan chips 6.50

### *Desserts*

Add a Dessert for Additional £5

Classic frozen berries  
with yoghurt sorbet,  
white chocolate sauce

Crème brûlée with a  
caramelised sugar crust

Sticky toffee pudding  
with salted caramel sauce, dates,  
clotted cream and gold flakes



Scan for allergy  
& nutritional  
information

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 will be added to your bill.





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