

SUNDAY ROAST
27.95

Available Sunday 11am to 4pm

APERITIF

Granary Square Guest Champagne, <i>Champagne, France</i>	14.00
Veuve Clicquot Yellow Label, <i>Champagne, France</i>	16.00
Nyetimber Classic Cuvee, <i>West Sussex, England</i>	16.50
Veuve Clicquot Rosé, <i>Champagne, France</i>	17.50

Champagne Mojito	13.00
Rum, Peach, Mint, Lime, Champagne	

GSB Iced Tea	10.50
Gin, Peach syrup and citric blend, topped with our in-house Iced tea blend of Earl Grey, Breakfast and Jasmine Tea	

Aperol Spritz	11.00
Aperol, Orange, Soda, Prosecco	

Salted Caramel Espresso Martini	13.00
Vodka, Tosolini Coffee, Salted caramel, Espresso, Chocolate	

BREAKFAST SPECIAL MENU
15.95

Monday - Friday until 11.30am
Saturday - Sunday until 11am

PRIVATE DINING

When it comes to creating special occasions, we go above and beyond. Scan the QR code to find out more.

GIFT VOUCHERS

Visit gifts.ivycollection.com to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.

GRANARY SQUARE
BRASSERIE

ALL DAY MENU

Spiced Gordal Olives With chilli, coriander and lemon 4.25	Truffle Arancini Rice Balls 7.95	Salt-crusted Sourdough Bread 6.25	Rosemary Glazed Almonds 4.25	Zucchini Fritti With lemon, chilli and mint yoghurt 6.95
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STARTERS

Robata Grilled Chicken Skewers With bang bang peanut sauce, sesame, coconut, lime and coriander 12.95	Classic Crispy Duck Salad Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 10.75	Tableside Steak Tartare with Toast Hand-cut sirloin steak served with shallot, cornichons, capers, parsley, egg yolk and the option to add chilli whisky sauce 13.95	Roasted Tomato Soup Red pepper, crumbled Greek-style "cheese", pine nuts and coriander 8.50	Goat's Curd Salad Courgette ribbons, golden raisins, pecans, white endive, fennel pollen and Black Bee honey 10.25
Salt and Pepper Squid Tempura Miso wasabi mayonnaise, sriracha, coriander and lime 11.95	Whiskey Barrel Wood Smoked Salmon Chive cream cheese, salmon roe, lemon and dark rye bread 14.75	Roasted Scallops Crispy potato rösti, pea purée, Parmesan sauce and grated truffle 14.95	Burrata with Lovage Pesto Pea and herb purée with broad beans, pine nuts and cornflowers 12.50	Crispy Tempura Nobashi Prawns Yuzu-pickled cucumber with wakame seaweed, sesame and kimchi sauce 15.95

GRANARY SQUARE BRASSERIE CLASSICS

Truffle Chicken Milanese Free-range fried hen's egg, brioche-crumb, truffle cream and Parmigiano Reggiano 19.95	Granary Square Brasserie Burger Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips 17.50 Add West Country Cheddar 2.50 Add dry-cured bacon 2.95	Classic Shepherd's Pie Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce 17.50	Traditional Fish and Chips Batter with mushy peas, thick cut chips and tartare sauce 19.50
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STEAKS

Sirloin Steak 8oz/227g Hand-selected and Himalayan salt wall dry-aged 28.95	Fillet of Beef 7oz/198g Succulent, prime centre cut, grass-fed 35.75	Rib-eye on the Bone 12oz/340g 21 day Himalayan salt wall dry-aged, grass-fed 37.95	Selection of House Sauces Béarnaise Hollandaise Red Wine Sauce Peppercorn Sauce 4.50 each
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Malaysian Monkfish, Prawn and Coconut Curry Chilli, choy sum, crispy sweet potato and jasmine rice 24.95	Lobster Linguine Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley 35.95	Grilled Chicken Salad Baby gem, endive, quinoa, radish, chickpeas, chilli, sesame seeds, coriander cress and courgette dressing 17.50	Scottish Smoked Haddock and Salmon Fishcake Poached free-range hen's egg with a crushed pea and herb sauce 16.95	Pan-roasted Fillet of Salmon Pink peppercorn hollandaise sauce, charred broccoli, lemon and watercress 24.95
Blackened Cod Fillet Baked on a banana leaf with soy marinade, served with citrus-pickled fennel, broccoli, yuzu and herb sauce 20.95	Chargrilled Halloumi with Oxheart Tomatoes Courgette ribbons, smoked aubergine, broad beans, red pesto and sherry vinaigrette 16.95	Tableside Steak Tartare with Chips Hand-cut sirloin steak served with shallot, cornichons, capers, parsley, egg yolk and the option to add chilli whisky sauce 27.50	Plant-based Malaysian Curry Sweet potato, toasted coconut, red chilli, coriander and jasmine rice 17.95	

SIDES

Creamed Spinach with pangrattato, toasted pine nuts and grated Parmesan 5.95	Baby Gem Lettuce with herb dressing, cheese and pine nuts 5.75	Mashed Potato with extra virgin olive oil 4.95
Sprouting Broccoli with lemon oil and sea salt 5.95	Thick Cut Chips 6.50	Jasmine Rice with toasted coconut and coriander 4.50
Tomato and Coriander Salad with sherry vinegar dressing 5.25	Truffle and Parmesan Chips 7.50	Green Beans with roasted almonds 5.50
	Garden Peas with broad beans and baby shoots 4.75	

MONTHLY SPECIALS

Robata Grilled Sea Bream Fillet
Smoked aubergine, broad beans, asparagus and pine nuts with a tomato and herb dressing
18.95

Artichoke and Sweet Potato Tagine
Ras el hanout spiced with toasted almonds, olives, aubergine and harissa couscous
17.95

Yakitori Chicken Poke Bowl
Sticky rice, edamame beans, cucumber, wakame seaweed, chilli, sesame, mizuna and a truffle ponzu dressing
19.95

1917 MENU

2 COURSES FOR 19.17

Monday - Wednesday 11.30am - 10.00pm
Thursday - Friday 11.30am - 6.30pm

Excluding bank holidays.
Please ask your server for more details.

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The Premier Rewards App



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Scan for allergen & nutritional information

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 13.5% will be added to your bill.