

GRANARY SQUARE

BRASSERIE

A Taste Of History

2 Courses £19.17

Our £19.17 set menu is not just a price; it's a key to a time capsule of tastes. Open it and savour the flavours that have graced our tables for over a century. It has something for everyone.

For the table

Truffle arancini 7.95
rice balls

Zucchini fritti with lemon, 6.95
chilli and mint yoghurt

Salt-crusted 6.25
sourdough bread

Starters

Roasted tomato soup,
red pepper, crumbled Greek-style
"cheese", pine nuts and coriander

Crispy chicken bang bang salad
with cucumber, peanuts,
sesame and chilli

Confit rabbit croquettes,
mustard and tarragon sauce
with balsamic onions

Kiln-roast salmon rilette
served with dark rye bread,
crushed avocado, basil pesto
and fresh herb salad

Goat's curd salad,
courgette ribbons, golden raisins, pecans,
white endive, fennel pollen
and Black Bee honey

Mains

Plant-based Malaysian curry
with sweet potato, toasted coconut,
red chilli, coriander and jasmine rice

Classic shepherd's pie
with slow-braised lamb and beef with
Cheddar mash, rosemary and red wine sauce

Chargrilled, thinly-beaten, grass-fed rump steak,
with a fried free-range hen's egg and thick cut chips
(£4.95 supplement)

Grilled chicken salad
with baby gem, endive, quinoa, radish,
chickpeas, chilli, sesame seeds, coriander cress
with a yoghurt and lime dressing

Pan-fried haddock, fregola and red peppers
with a spicy tomato salsa and a soft herb sauce

Chargrilled halloumi
with oxheart tomatoes, courgette ribbons,
smoked aubergine, broad beans, red pesto
and sherry vinaigrette

Sides

Creamed Spinach 5.95
with pangrattato, toasted
pine nuts and grated Parmesan

Garden Peas 4.75
with broad beans and baby shoots

Tomato and Coriander Salad 5.25
with sherry vinegar dressing

Sprouting Broccoli 5.95
with lemon oil and sea salt

Baby Gem Lettuce 5.75
with herb dressing, cheese
and pine nuts

Jasmine Rice 4.50
with toasted coconut
and coriander

Mashed Potato 4.95
with extra virgin olive oil

Green Beans 5.50
with roasted almonds

Truffle and Parmesan Chips 7.50
Thick Cut Chips 6.50

Desserts

Classic frozen berries,
selected berries and redcurrants with
yoghurt sorbet, white chocolate sauce

Add a Dessert for an additional £5

Camembert, unpasteurised
soft French cheese, served with rye
crackers, apple and celery

Crème brûlée,
classic set vanilla custard
with a caramelised sugar crust

Chocolate bombe,
classic melting dome
with vanilla ice cream, honeycomb
and hot caramel sauce
(£3.75 supplement)

Apple and ginger crumble,
pistachios, apricot, vanilla
ice cream and lemon balm



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 of 13.5% will be added to your bill.