

JANUARY COCKTAILS

St Germain Spritz

11.00

St Germain, Sassy Cidre Brut, Citric blend, Soda

Bombay Bramble

12.00

Fever-Tree lemon tonic, Lemon

WINE OF THE MONTH

Tempranillo Tinto, Rama, Utiel-Requena, Spain, 2021

Glass 10.00 | Bottle 40.00

FOR THE TABLE	
Spiced green gordal olives with chilli, coriander and lemon	3.95
Truffle arancini rice balls	6.95
Salt-crusted sourdough bread	5.25
Honey and rosemary glazed almonds	3.95
Zucchini fritti with lemon, chilli and mint yoghurt	5.95
SIDES	
Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.95
Sprouting broccoli, lemon oil and sea salt	5.50
Extra virgin olive oil mashed potato	4.75
Thick cut chips	5.50
Garden peas, broad beans and baby shoots	4.50
Baby gem lettuce, herb dressing, cheese and pine nuts	4.95
Green beans and roasted almonds	4.95
Jasmine rice with toasted coconut and coriander	3.95
Truffle and Parmesan chips	6.50

GIFT VOUCHERS

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GRANARY SQUARE

BRASSERIE

JANUARY	
STARTERS	
Ballotine of duck parfait, hazelnut crunch with apricot and apple chutney, toasted brioche	8.75
Salt and pepper squid tempura, miso wasabi mayonnaise, sriracha, coriander and lime	10.95
Tossed Asian salad, warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce	8.50
Classic crispy duck salad, roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce	9.95
Twice-baked cheese soufflé, gratinated Monterey Jack and mozzarella with grated black truffle and cream sauce	9.95
Venison tartare, seared and hand-cut venison loin with pickled beetroot, hazelnut mayonnaise and granary toast	12.95
Whiskey barrel wood smoked salmon, chive cream cheese, salmon roe, lemon and dark rye bread	12.95
GRANARY SQUARE BRASSERIE CLASSICS	
Chicken Supreme Milanese with Truffle Sauce Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche	18.95
Classic Shepherd's Pie Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce	16.95
Traditional Fish & Chips Batter with mushy peas, thick cut chips and tartare sauce	18.95
Scottish Smoked Haddock and Salmon Fishcake Poached free-range hen's egg with a crushed pea and herb sauce	15.95
Granary Square Brasserie Burger Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips Add West Country Cheddar 1.95 Add dry-cured bacon 2.75	16.95
Fillet of Beef 7oz/198g Succulent, prime centre cut, grass-fed	34.75
Sirloin Steak 8oz/227g 21 day Himalayan salt wall dry-aged	27.95
Rib-eye on the bone 12oz/340g 21 day Himalayan salt wall dry-aged, grass-fed, rib-eye steak	36.95
Sauces Béarnaise Hollandaise Wild Mushroom Sauce Red Wine Sauce Peppercorn Sauce	3.95 each

Keralan duck curry, fragrant coconut sauce with choy sum, sweet potato and jasmine rice	23.95
Blackened cod fillet, baked on a banana leaf with soy marinade, served with citrus-pickled fennel, broccoli, yuzu and herb sauce	19.95
Coconut sweet potato curry with choy sum, broccoli, tomato, beans, coriander and jasmine rice	16.95

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JANUARY SEASONAL SPECIALS	
STARTERS	
Buffalo mozzarella, beetroot, hazelnuts, blackberries, red endive, mixed leaves and pomegranate dressing	9.75
Roasted scallops with creamy truffle orzo pasta, crispy parsnip and Greek cress	14.95
MAINS	
Baked butternut with mixed grains, cranberries, sesame, pomegranate and crumbled feta, harissa and coriander dressing	16.95
Lobster linguine, vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley	34.95
Plant-based vegan "cheese burger" with pickles, red onion, sauce and thick cut chips	16.95
Brick roasted half chicken, de-boned, with a creamed wild mushroom sauce, green beans and black truffle	17.95
Turbot and brown shrimp meunière, pan-fried baby turbot on the bone with lemon, capers and beurre noisette	33.95

AVAILABLE

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

THE GSB SENSATION

This week's selected seasonal special available for a sensational 14.95

Add a 125ml glass of special wine to accompany your dish 4.95

Menu is not served during bank holidays
Please ask your server or visit our website for more details



Scan for allergy & 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.