

GRANARY SQUARE

BRASSERIE

SUMMER VEGAN & VEGETARIAN MENU

Spiced Gordal Olives
With chilli, coriander
and lemon (vegan) 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

STARTERS

Goat's Curd Salad 10.25
Courgette ribbons,
golden raisins, pecans,
white endive, fennel pollen
and Black Bee honey

Tossed Asian Salad 9.25
Warm salad of pak choi,
watermelon, broccoli,
cashew nuts, sesame and
coriander with hoisin sauce
(vegan)

Roasted Tomato Soup 8.50
Red pepper, crumbled
Greek-style "cheese",
pine nuts and coriander
(vegan)

Burrata with Lovage Pesto 12.50
Pea and herb purée
with broad beans,
pine nuts and cornflowers

MAINS

Tossed Asian salad 15.50
Warm salad of pak choi,
watermelon, broccoli,
cashew nuts, sesame and
coriander with hoisin sauce
(vegan)

**Plant-based Vegan
"Cheese Burger"** 17.95
With pickles, red onion,
sauce and thick cut chips
(vegan)

**Chargrilled Halloumi
with Oxheart Tomatoes** 16.95
Courgette ribbons, smoked
aubergine, broad beans, red
pesto and sherry vinaigrette

**Plant-based
Malaysian Curry** 17.95
Sweet potato, toasted
coconut, red chilli, coriander
and jasmine rice
(vegan)

SIDES

Garden Peas 4.75
with broad beans and baby shoots

Thick Cut Chips (vegan) 6.50

Green Beans 5.50
with roasted almonds

Jasmine Rice 4.50
with toasted coconut and coriander
(vegan)

Sprouting Broccoli 5.95
with lemon oil and sea salt (vegan)

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

Tomato and Coriander Salad 5.25
with sherry vinegar dressing
(vegan)

DESSERTS

Strawberry and Elderflower Trifle 10.25
Layered Savoirdi biscuits with
strawberries, lavender and vanilla cream

Crème Brûlée 8.95
Classic set vanilla custard
with a caramelised sugar crust

Lemon Sorbet with Frozen Berries 9.50
Selected berries and redcurrants
with lemon sorbet, red berry sauce
(vegan)

Raspberry and Pistachio Coupe 8.95
Raspberry sorbet with pistachio foam,
raspberries, pistachios and raspberry sauce
(vegan)

Salted Caramel Chocolate Truffles 5.50
With a liquid caramel centre

**Your Selection of
Ice Creams and Sorbets** 7.95
Choose your own house flavours
with butter shortbread

Apple Tart Fine 11.95
Baked apple tart with vanilla ice cream
and Calvados flambé
(14 mins cooking time)

Selection of Fresh Fruits 7.95
Fruit plate with coconut "yoghurt"
and chia seeds (vegan)

Sorbets 7.95
Selection of fruit sorbets (vegan)



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.