

GRANARY SQUARE

BRASSERIE

DESSERTS

Crème Brûlée	8.95
Classic set vanilla custard with a caramelised sugar crust	
Apple Tart Fine	11.95
Baked apple tart with vanilla ice cream and Calvados flambé (14 mins cooking time)	
Strawberry and Elderflower Trifle	10.25
Layered Savoirdi biscuits with strawberries, lavender and vanilla cream	



The Centre Court Melting Bombe	12.95
White chocolate shell with strawberries and shortbread	

Chocolate Bombe	10.95
Celebrated melting dome with vanilla ice cream, honeycomb and hot caramel sauce	
Classic Frozen Berries	9.50
Selected berries and redcurrants with yoghurt sorbet and white chocolate sauce	
Raspberry and Pistachio Coupe	8.95
Raspberry sorbet with pistachio foam, raspberries, pistachios and raspberry sauce	
Your Selection of Ice Creams and Sorbets	7.95
Choose your own house flavours with butter shortbread	
Salted Caramel Chocolate Truffles	5.50
With a liquid caramel centre	
Birthday Dessert	14.95
Layered gelato cube cake with red berry ripple and salted caramel truffles	
Selection of Cheeses	12.95
Cornish Yarg, Stilton, Saint-Nectaire, Melusine goat's cheese and Camembert Le Fin Terroir with apple and apricot chutney and wholegrain crackers	

Celebratory Bombe	10.95
We can prepare a special version of our famous chocolate bombe to suit the occasion, Anniversary, Congratulations or Graduations	

CREAM TEA

11.30 - 5pm

Cream Tea	10.95
Freshly baked fruit scones, clotted cream and strawberry preserve <i>Includes a choice of teas, infusions or coffees</i>	
Champagne Cream Tea	20.95
Freshly baked fruit scones, clotted cream and strawberry preserve <i>Includes a glass of Champagne and choice of teas, infusions or coffees</i>	

TEA

Breakfast Blend	3.95
Intense, Bright, Rich	
Afternoon Tea Blend	3.95
Mellow, Elegant, Refreshing	
Ceylon, Earl Grey, Darjeeling	3.95
Sencha, Jasmine Pearls	4.50
Fresh Mint, Camomile, Peppermint, Verbena	3.95
Rosebud, Oolong	5.75

COFFEE

Pot of Coffee and Cream	4.75
Cappuccino, Latte, Americano, Flat White, Espresso, Macchiato	4.25
Hot Chocolate - Milk / Mint / White	4.75
Vanilla Shakerato	5.25
Espresso shaken with ice, served in a martini glass	

AFTER DINNER COCKTAILS

Chocolate and Cherry Martini	13.00
Rum, Cherry Heering, Dark chocolate and Cream	
<i>Rich - Sweet - Indulgent</i>	
Macadamia Irish Coffee	11.50
Jameson Black Barrel, Macadamia, Coffee, Cream and Nutmeg	
<i>Warm - Creamy - Bold</i>	
Salted Caramel Espresso Martini	13.00
Vodka, Tosolini Coffee, Salted caramel, Espresso, Chocolate	
<i>Indulgent - Sweet - Rich</i>	

COGNAC

Courvoisier VSOP	12.00
Maxime Trijol VSOP Grande Champagne	13.50
Leyrat XO	23.50
Courvoisier XO	27.00

CALVADOS

Dupont VSOP Pays d'Auge	13.00
Camut 6 year Pays d'Auge	15.00
Camut 12 year Pays d'Auge	19.00

DESSERT WINES

	Glass
	75ml
Castelnaud de Suduiraut, Sauternes, 37.5cl, Bordeaux, France	8.00
Pedro Ximénez, Nectar, González Byass, Jerez-Xérès-Sherry, Spain	8.00
	125ml
Croft, Reserve Tawny, Douro Valley, Portugal	6.00
Moscato d'Asti, Araldica, Piemonte, Italy 125ml	9.00
Tio Pepe Fino, Gonzalez Byass, 37.5cl, Jerez-Xérès-Sherry, Spain	10.00
Royal Tokaji, 'Gold Label', 5 Puttonyos, 50cl, Tokaj, Hungary	15.00
Oloroso Sherry, Matusalem 30-Year-Old, González Byass, Jerez-Xérès-Sherry, Spain, Half Bottle, 37.5cl	18.00



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.