



# PRIVATE DINING MENUS



## MENU A

Salt-crusted sourdough bread  
*With salted butter*

## STARTER

Buffalo mozzarella  
*Beetroot, hazelnuts, blackberries, red endive,  
mixed leaves and pomegranate dressing*

## MAIN

Truffle chicken Milanese with broccoli  
*Free-range fried hen's egg, brioche-crumb,  
truffle cream and Parmigiano Reggiano*

## DESSERT

Classic frozen berries  
*Selected berries and redcurrants with frozen yoghurt  
and white chocolate sauce*

*Selection of teas and filter coffees*

**Menu price: £65**



*A discretionary optional service charge of 13.5% will be added to your bill.*

*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.*



## PRIVATE DINING MENUS



We offer two choice menus to choose from  
but please note you must select one menu for the whole party.

### For groups of up to 12 guests

Your guests may order on the day from this menu.

### For groups of 12 guests and over

We ask all of your guests to order in advance from this menu  
and we require the final pre-orders two weeks prior to your event.

## MENU B

Salt-crusted sourdough bread

*With salted butter*

### STARTERS

Tossed Asian salad

*Warm salad of pak choi, watermelon, broccoli,  
cashew nuts, sesame and coriander with hoisin sauce*

Robata grilled chicken skewers

*With bang bang peanut sauce, sesame, coconut, lime and coriander*

Buffalo mozzarella

*Beetroot, hazelnuts, blackberries, red endive, mixed leaves and pomegranate dressing*

### MAINS

Pan-fried fillet of sea bass with green beans

*Creamed potato, samphire, tomato concasse and saffron sauce*

Grilled Peruvian chicken with sweet potato

*Baby gem, radish, red pepper purée, lime, avocado and jalapeño dressing*

Artichoke and sweet potato stew

*Ras el hanout spiced with toasted almonds, olives, aubergine and harissa couscous*

### DESSERTS

Espresso coffee crème brûlée

*Set custard infused with coffee, butter shortbread*

Profiteroles

*Vanilla ice cream, warm chocolate sauce and gold flakes*

Classic frozen berries

*Selected berries and redcurrants with frozen yoghurt and white chocolate sauce*

*Selection of teas and filter coffees*

**Menu price: £75**

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### **MENU C**

Salt-crusted sourdough bread  
*With salted butter*

### STARTERS

Oak smoked salmon  
*With lemon and dark rye*

### MAINS

Sirloin steak  
*Hand-selected and Himalayan salt wall dry-aged beef steak,  
creamed mashed potatoes, green beans, watercress and red wine sauce*

### DESSERTS

Chocolate bombe  
*Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce*

*Selection of teas and filter coffees*

**Menu price: £85**

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### **MENU D**

Salt-crusted sourdough bread  
*With salted butter*

### STARTERS

Crispy duck salad  
*Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce*

Oak smoked salmon  
*With lemon and dark rye*

French onion soup  
*Gratinated cheese croutons and parsley*

### MAINS

Blackened cod fillet with jasmine rice  
*Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed,  
sesame seeds, yuzu and herb sauce*

Fillet steak  
*Chargrilled and served with dauphinoise potatoes,  
green beans and watercress, peppercorn or Béarnaise sauce*

Rendang plant-based curry  
*Sweet potato, green beans, chilli, coconut yoghurt, choy sum,  
broccoli, toasted coconut, jasmine rice, coriander cress*

### DESSERTS

Chocolate bombe  
*Classic melting dome with vanilla ice cream, honeycomb and hot caramel sauce*

Mandarin and white chocolate parfait  
*Warm dark chocolate sauce and toasted panettone*

Sticky toffee pudding  
*Salted caramel sauce, dates, clotted cream and gold flakes*

*Selection of teas and filter coffees*

**Menu price: £95**

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### SUNDAY ROAST

Available Sunday 11am - 4pm

#### STARTERS

Oak smoked salmon  
*With lemon and dark rye*

#### MAINS

Granary Square Brasserie Sunday roast  
*Roast beef with Yorkshire puddings, rosemary roast potatoes, green beans with almonds,  
carrot and swede mash, finished with red wine gravy*

#### DESSERTS

Sticky toffee pudding  
*Salted caramel sauce, dates, clotted cream and gold flakes*

*Selection of teas and filter coffees*

**Menu price: £60**

*A discretionary optional service charge of 13.5% will be added to your bill.*

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## CONTACT US

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