

## APERITIF

Granary Square Guest Champagne, <i>Champagne, France</i>	15.00
Veuve Clicquot Yellow Label, <i>Champagne, France</i>	17.00
Nyetimber Classic Cuvee, <i>West Sussex, England</i>	17.50
Veuve Clicquot Rosé, <i>Champagne, France</i>	18.25

<b>Champagne Mojito</b>	13.50
Ron Santiago De Cuba Carta Blanca, Peach, Mint, Lime, Champagne	

<b>Granary Square Brasserie Iced Tea</b>	11.50
Tanqueray, Peach syrup, Citric blend topped with our in-house Iced tea blend of Earl Grey, Breakfast, and Jasmine tea	

<b>Aperol Spritz</b>	12.00
Aperol, Orange, Soda, Prosecco	

<b>Salted Caramel Espresso Martini</b>	13.50
Ketel One, Coffee liqueur, Salted caramel, Espresso, Chocolate	

### SUNDAY ROAST 29.95

Available Sunday 11am to 4pm

### BREAKFAST SPECIAL MENU 17.95

Monday - Friday until 11.30am  
Saturday - Sunday until 11am

### PRIVATE DINING

When it comes to creating special occasions, we go above and beyond. Scan the QR code to find out more.

### GIFT VOUCHERS

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# GRANARY SQUARE BRASSERIE

## ALL DAY MENU

<b>Spiced Gordal Olives</b> With chilli, coriander and lemon 4.50	<b>Truffle Arancini Rice Balls</b> 8.25	<b>Salt-crusted Sourdough Bread</b> 6.75	<b>Rosemary Glazed Almonds</b> 4.25	<b>Zucchini Fritti</b> With lemon, chilli and mint yoghurt 7.95
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## STARTERS

<b>Classic Crispy Duck Salad</b> Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 12.50	<b>Robata Grilled Chicken Skewers</b> With bang bang peanut sauce, sesame, coconut, lime and coriander 13.95	<b>Steak Tartare with Toast</b> Hand-cut sirloin steak served with shallot, cornichons, capers, parsley and egg yolk 14.95	<b>Stilton, Chicory and Pecan Salad</b> Sliced apple with honey and wholegrain mustard dressing 11.25	<b>Truffle Tagliolini</b> Fine durum wheat pasta with grated black truffle and cheese sauce 11.95
<b>Salt and Pepper Squid Tempura</b> Miso wasabi mayonnaise, sriracha, coriander and lime 13.25	<b>Oak Smoked Salmon</b> Black pepper, lemon and dark rye bread 15.95	<b>French Onion Soup</b> Gratinated cheese croutons and parsley 9.95	<b>Roasted Scallops</b> Creamed spinach, truffle and Parmesan emulsion, pine nut pangrattato, potato puffs, green cress 16.50	<b>Buffalo Mozzarella</b> Beetroot, hazelnuts, blackberries, red endive, mixed leaves and pomegranate dressing 11.75

## GRANARY SQUARE BRASSERIE CLASSICS

<b>Classic Shepherd's Pie</b> Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce 19.50	<b>Truffle Chicken Milanese</b> Free-range fried hen's egg, brioche-crumbs, truffle cream and Parmigiano Reggiano 20.50	<b>Granary Square Brasserie Burger</b> Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips 19.50 Add West Country Cheddar 2.75 Add dry-cured bacon 2.95	<b>Traditional Fish and Chips</b> Batter with mushy peas, thick cut chips and tartare sauce 19.95
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## STEAKS

<b>Sirloin Steak 8oz/227g</b> Hand-selected and Himalayan salt wall dry-aged 29.75	<b>Fillet of Beef 7oz/198g</b> Succulent, prime centre cut, grass-fed 36.50	<b>Rib-eye on the Bone 12oz/340g</b> 21 day Himalayan salt wall dry-aged, grass-fed 38.95	<b>Selection of House Sauces</b> Béarnaise   Hollandaise Red Wine Peppercorn 4.75 each
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<b>Grilled Peruvian Chicken</b> Baby gem, radish, red pepper purée, lime, avocado and jalapeño dressing 20.95	<b>Rendang Duck Curry</b> Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum, toasted coconut, jasmine rice, coriander cress 25.95	<b>Lobster Linguine</b> Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley 37.95	<b>Smoked Haddock and Salmon Fishcake</b> Poached free-range hen's egg with a crushed pea and herb sauce 17.95	<b>Pan-fried Fillet of Sea Bass</b> Creamed potato, samphire, tomato concassé and saffron sauce 25.50
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<b>Blackened Cod Fillet</b> Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 23.50	<b>Artichoke and Sweet Potato Tagine</b> Ras el hanout spiced with toasted almonds, olives, aubergine and harissa couscous 18.95	<b>Steak Tartare with Chips</b> Hand-cut sirloin steak served with shallot, cornichons, capers, parsley and egg yolk 29.95	<b>Plant-based Vegan "Cheese Burger"</b> With pickles, red onion, sauce and thick cut chips 18.95
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## SIDES

<b>Green Beans</b> with roasted almonds 5.75	<b>Macaroni Cheese Gratinée</b> with mozzarella and cheddar cream sauce 7.95	<b>Mashed Potato</b> with extra virgin olive oil 5.25
<b>Sprouting Broccoli</b> with lemon oil and sea salt 6.75	<b>Thick Cut Chips</b> 6.75	<b>Jasmine Rice</b> with toasted coconut and coriander 4.75
<b>Tomato and Coriander Salad</b> with sherry vinegar dressing 5.25	<b>Truffle and Parmesan Chips</b> 7.95	<b>Creamed Spinach</b> with pangrattato, toasted pine nuts and grated Parmesan 6.25
	<b>Garden Peas</b> with broad beans and baby shoots 4.95	

## MONTHLY SPECIALS

### Cauliflower Gnocchi with Courgette Ribbons

Sun-blushed tomatoes, black olives, rocket, crumbled Greek white "cheese", pine nuts and saffron velouté

17.95

### Ibérico Pork Schnitzel

Crumbed pork loin, free-range hen's egg, capers, radicchio, Parmesan and wholegrain mustard sauce

22.95

### Grilled Tuna Loin

Butter beans, tomatoes, artichokes, green olives, pine nuts, sauce vierge

25.95

## 1917 MENU

### 2 COURSES FOR 19.17

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

Excluding bank holidays.  
Please ask your server for more details.

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### 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.