

GRANARY SQUARE

BRASSERIE

AUTUMN VEGAN AND VEGETARIAN MENU

Spiced Gordal Olives
With chilli, coriander
and lemon (vegan) 4.50

**Truffle Arancini
Rice Balls**
8.25

**Salt-crusted
Sourdough Bread**
6.75

**Rosemary
Glazed Almonds**
4.25

Zucchini Fritti
With lemon, chilli
and mint yoghurt 7.95

STARTERS

Truffle Tagliolini
Fine durum wheat pasta
with grated black truffle
and cheese sauce

11.95

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

10.25

French Onion Soup
Gratinated cheese croutons
and parsley

9.95

**Tamarind Roasted Beetroot
and Chicory Salad**
Hazelnuts, blackberries
and pomegranate molasses
(vegan)

11.75

MAINS

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

16.95

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

18.95

**Artichoke and
Sweet Potato Tagine**
Ras el hanout spiced
with toasted almonds,
olives, aubergine and
harissa couscous
(vegan)

18.95

**Rendang
Plant-based Curry**
Sweet potato, green beans,
chilli, coconut "yoghurt", choy
sum, broccoli, toasted coconut,
jasmine rice, coriander cress
(vegan)

21.95

SIDES

Garden Peas
with broad beans and baby shoots

4.95

Jasmine Rice
with toasted coconut and coriander
(vegan)

4.75

Macaroni Cheese Gratinée
with mozzarella and cheddar cream sauce

7.95

Thick Cut Chips (vegan)

6.75

Sprouting Broccoli
with lemon oil and sea salt (vegan)

6.75

Tomato and Coriander Salad
with sherry vinegar dressing
(vegan)

5.25

Green Beans
with roasted almonds

5.75

DESSERTS

**Cherry and Pistachio Nougat
Glacé Flambé**
Raspberries and kirsch

11.50

Mandarin and White Chocolate Parfait
Warm dark chocolate sauce
and toasted panettone

12.95

Sticky Toffee Pudding
Salted caramel sauce, dates,
clotted cream and gold flakes

11.50

Espresso Coffee Crème Brûlée
Set custard infused with coffee,
butter shortbread

9.95

Salted Caramel Chocolate Truffles
With a liquid caramel centre

6.25

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

9.50

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

10.50

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

8.25

Sorbets
Selection of fruit sorbets (vegan)

8.25



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.