

GRANARY SQUARE

BRASSERIE

DESSERTS

Christmas Crème Brûlée 10.50

Winter berry cinnamon compote and shortbread

Christmas Pudding 11.50

Flambéed Christmas pudding with almonds, redcurrants and vanilla cream

The Snowman 12.95

Vanilla parfait, chocolate brownie, milk foam, pandan sponge cake, honeycomb and popping candy

Chocolate Bombe 11.95

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

Birthday Dessert Box 13.50

Golden chocolate orb with vanilla ice cream, honeycomb, chocolate strands, freeze-dried raspberries, gold flakes and hot salted caramel sauce

Classic Frozen Berries 10.50

Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

Warm Almond Mince Pies 6.95

With brandy cream, candied orange and pine sugar

Your Selection of Ice Creams and Sorbets 8.25

Choose your own house flavours with butter shortbread

Salted Caramel Chocolate Truffles 6.25

With a liquid caramel centre

Selection of Cheeses 13.95

Cornish Yarg, Stilton, Saint-Nectaire, Melusine goat's cheese and Camembert Le Fin Terroir with red onion and cranberry chutney and wholegrain crackers

Celebratory Bombe 11.95

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

Colston Bassett Stilton 11.25

With chutney, grapes, celery and crackers

Add Barros, 10 Year Old Tawny, Douro Valley, Portugal + £7.00

DESSERT WINES

Croft, Reserve Tawny

Douro Valley, Portugal 75ml
6.00

Barros, LBV Port

Douro Valley, Portugal
6.00

Moscato d'Asti, Araldica

Piemonte, Italy 125ml
9.00

Pedro Ximénez, Triana

Hidalgo Prestigio, 50cl,
Jerez-Xérès-Sherry, Spain 75ml
12.00

Oloroso Sherry

Heredad de Hidalgo,
Jerez-Xérès-Sherry,
Spain 75ml
7.00

Royal Tokaji, 'Gold Label'

6 Puttonyos, Tokaj, Hungary 75ml
15.00

CREAM TEA

11.30 - 5pm

Cream Tea 11.75

Freshly baked fruit scones, clotted cream and strawberry preserve
Includes a choice of teas, infusions or coffees

Nyetimber English Sparkling Wine

Cream Tea 21.75

Freshly baked fruit scones, clotted cream and strawberry preserve
Includes a glass of Nyetimber Cuvee Chérie and choice of teas, infusions or coffees

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BRASSERIE

TEA

Breakfast Blend 3.95
Intense, Bright, Rich

**Ceylon, Earl Grey,
Darjeeling** 3.95

Afternoon Tea Blend 3.95
Mellow, Elegant, Refreshing

**Sencha,
Jasmine Pearls** 4.50

**Fresh Mint, Camomile,
Peppermint, Verbena** 3.95

Rosebud, Oolong 5.75

COFFEE

Pot of Coffee and Cream 4.75

Hot Chocolate - Milk / Mint / White 4.75

**Cappuccino, Latte, Americano,
Flat White, Espresso, Macchiato** 4.25

Vanilla Shakerato 5.25
Espresso shaken with ice, served in a martini glass

AFTER DINNER COCKTAILS

Salted Caramel Espresso Martini 13.50
Ketel One, Coffee
Liqueur, Salted caramel,
Espresso, Chocolate
Indulgent - Sweet - Rich

Chocolate & Orange Martini 13.00
Belvedere, Grand Marnier,
Rubis Chocolate Wine,
Dark Chocolate Sauce,
Popcorn Syrup, Double Cream
Indulgent - Rich - Morish

The Scotch Coffee Singleton 13.00
12, Macadamia,
Coffee, Pedro Ximénez
Cream, Nutmeg
Warm - Creamy - Bold

COGNAC

Remy VSOP 12.50
Courvoisier VSOP 12.50
Maxime Trijol VSOP Grande Champagne 14.00
Leyrat XO 24.00
Courvoisier XO 29.50

CALVADOS

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

WHISKY

Balvenie 12 Year 13.00
Glenfiddich 12 Year 14.00
The Glenlivet 12 Year 14.00
Bruichladdich Classic Laddie 16.50
Glenfiddich 15 Year 16.50
Balvenie 14 Year 16.50
Macallan Rare Cask 55.00



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.