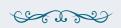
#### **GIFT VOUCHERS**

Visit gifts.ivycollection.com to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.

<b>*************************************</b>	APERITIF ********	>>>>>>
		125ml
Granary Square Gues	st Champagne, Champagne, France	15.00

Veuve Clicquot Yellow Label, Champagne, France	17.00
Nyetimber Classic Cuvee, West Sussex, England	17.50
Veuve Clicquot Rosé, Champagne, France	18.2
Fig Leaf & Pear Negroni Tanqueray Ten, Poire Eau de Vie, Sweet Vermouth, Campari, Fig Leaf, Chocolate	15.00
Pomegranate & Spiced Pear Bellini Prosecco, Pomegranate & Spiced Pear pureé	12.00
Salted Caramel Espresso Martini Ketel One, Coffee Liqueur, Salted caramel, Espresso, Chocolate	13.50
Upgrade the Vodka to Grey Goose	+£1.50
Aperol Spritz Aperol, Orange, Fever-Tree Soda, Prosecco	12.00



## **SUNDAY ROAST**

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.

# GRANARY SQUARE

## ALL DAY MENU

#### **Spiced Gordal Olives**

With chilli, coriander and lemon 4.50

#### Truffle Arancini **Rice Balls** 8.25

#### Salt-crusted Sourdough Bread 6.75

#### Rosemary **Glazed Almonds** 4.25

11.95

## **Zucchini Fritti**

With lemon, chilli and mint yoghurt 7.95

#### STARTERS \*\*\*

# Classic Crispy Duck Salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 12.50

**Buffalo Mozzarella** 

Quince purée, glazed pecans,

grapes, red endive

and truffle honey

11.75

#### **Roast Pumpkin and Butternut Squash Soup** Chestnut ricotta,

pine nut pangrattato, pine nuts and sage potato puffs, green cress 9.95 16.50

**Robata Grilled** 

**Chicken Skewers** 

With bang bang peanut

sauce, sesame, coconut,

lime and coriander

13,95

#### Stilton and Walnut **Roasted Scallops** Creamed spinach, truffle Cheese Soufflé and Parmesan emulsion, Twice-baked

in a cream sauce

Salt and Pepper

Squid Tempura

Miso wasabi mayonnaise.

sriracha, coriander and lime

13.25

## Oak Smoked Salmon

Black pepper, lemon and dark rye bread 15.95

### Classic Prawn Cocktail

Marinated avocado and Marie Rose sauce 14.95

### MAINS «

#### **Chicken Supreme Milanese** with Truffle Sauce

Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche 20.50

#### **Traditional** Fish and Chips

Batter with mushy peas, thick cut chips and tartare sauce 19.95

#### Classic Shepherd's Pie

Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce 19.50

#### **Smoked Haddock** and Salmon Fishcake

Poached free-range hen's egg with a crushed pea and herb sauce 17.95

#### **Rendang Duck Curry**

Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum. toasted coconut, jasmine rice, coriander cress 25,95

#### GRILL

#### **Granary Square Brasserie Burger**

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

#### Sirloin Steak 8oz/227g

Hand-selected and Himalayan salt wall dry-aged 29.75

## Fillet of Beef 7oz/198g Succulent, prime centre cut,

grass-fed 36.50

#### Rib-eye on the Bone 120z/340g

21 day Himalayan salt wall dry-aged, grass-fed 38.95

#### Selection of House Sauces 4.75 each

Béarnaise | Hollandaise | Red Wine | Peppercorn | Wild Mushroom

#### **Blackened Cod Fillet**

Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 23.50

## **Lobster Linguine**

Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley 37.95

#### Foraged Wild Mushroom and Truffle Linguine

Wild mushroom sauce with plant-based cream cheese, pine nuts, hand-picked rocket and truffle 18.95

#### Flat-iron Roast Chicken

De-boned half chicken with a wild mushroom sauce, green beans and black truffle 20.95

#### Rendang Plant-based Curry

Sweet potato, green beans, chilli, coconut "yoghurt", choy sum, broccoli, toasted coconut, jasmine rice, coriander cress 21.95

#### SIDES

<b>Creamed Spinach</b> with pangrattato, toasted pine nuts	6.25	<b>Sprouting Broccoli</b> with lemon oil and sea salt	6.75	<b>Green Beans</b> with roasted almonds	5.75
and grated Parmesan		Carrot and Swede Mash	5.50	Jasmine Rice	4.75
Mashed Potato	5.25	with parsley butter		with toasted coconut and coriander	
with extra virgin olive oil		Garden Peas	4.95	Truffle and Parmesan Chips	7.95
Thick Cut Chips	6.75	with broad beans and baby shoots		-	



#### MONTHLY SPECIALS

#### **Minute Steak**

Thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress

18.95

#### Plant-based Vegan "Cheese Burger"

With pickles, red onion, mustard sauce and thick cut chips 18.95

## Pan-fried Fillet of Sea Bass

Creamed potato, samphire, tomato concassé and saffron sauce 25.50



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#### 2 COURSES FOR 19.95

Monday - Friday 11.30am - 6.30pm

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

## Introducing The Premier Rewards App



Unlock a world of exclusive benefits, VIP service, instant bookings and earn fabulous rewards, tailored to you.



#### 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.