

GRANARY SQUARE

BRASSERIE

WINTER VEGAN AND VEGETARIAN MENU

Truffle Arancini Rice Balls 8.25
Salt-crusted Sourdough Bread 6.75
Rosemary Glazed Almonds 4.25

Zucchini Fritti 7.95
With lemon, chilli and mint yoghurt
Spiced Gordal Olives 4.50
With chilli, coriander and lemon (vegan)

STARTERS

Roast Pumpkin and Butternut Squash Soup 9.95
Chestnut ricotta, pine nuts and sage

Stilton and Walnut Cheese Soufflé 11.95
Twice-baked in a cream sauce

Tossed Asian Salad 10.25
Warm salad of pak choi, watermelon, broccoli, cashew nuts,
sesame and coriander with hoisin sauce (vegan)

Whipped Plant-based Cream and Candied Pecan Salad 11.75
Truffle, quince purée, black grapes, chicory with a Dijon mustard dressing (vegan)

MAINS

Rendang Plant-based Curry 21.95
Sweet potato, green beans, chilli, coconut “yoghurt”,
choy sum, broccoli, toasted coconut, jasmine rice,
coriander cress (vegan)
Plant-based Vegan “Cheese Burger” 18.95
With pickles, red onion, mustard sauce and thick cut chips
(vegan)

Tossed Asian Salad 16.95
Warm salad of pak choi, watermelon, broccoli, cashew
nuts, sesame and coriander with hoisin sauce (vegan)
Foraged Wild Mushroom and Truffle Linguine 18.95
Wild mushroom sauce with plant-based cream cheese,
pine nuts, hand-picked rocket and truffle
(vegan)

SIDES

Garden Peas 4.95
with broad beans and baby shoots

Thick Cut Chips (vegan) 6.75

Green Beans 5.75
with roasted almonds

Jasmine Rice 4.75
with toasted coconut and coriander (vegan)

Sprouting Broccoli 6.75
with lemon oil and sea salt (vegan)

Carrot and Swede Mash 5.50
with parsley butter

DESSERTS

Crème Brûlée 10.50
Classic set vanilla custard with a caramelised sugar crust

Lemon Sorbet with Frozen Berries 10.50
Selected berries and redcurrants with lemon sorbet,
red berry sauce (vegan)

Salted Caramel Chocolate Truffles 6.25
With a liquid caramel centre

Your Selection of Ice Creams and Sorbets 8.25
Choose your own house flavours
with butter shortbread

Apple Tart Fine 12.75
Baked apple tart with vanilla ice cream
and Calvados flambé (14 mins cooking time)

Sticky Toffee Pudding 11.50
Salted caramel sauce, dates, clotted cream
and gold flakes

Selection of Fresh Fruits 9.50
Fruit plate with coconut “yoghurt” and chia seeds (vegan)

Sorbets 8.25
Selection of fruit sorbets (vegan)



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.