

## GIFT VOUCHERS

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## APERITIF

Granary Square Guest Champagne, <i>Champagne, France</i>	125ml 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>Fig Leaf &amp; Pear Negroni</b>	15.00
Tanqueray Ten, Poire Eau de Vie, Sweet Vermouth, Campari, Fig Leaf, Chocolate	
<b>Pomegranate &amp; Spiced Pear Bellini</b>	12.00
Prosecco, Pomegranate & Spiced Pear purée	
<b>Salted Caramel Espresso Martini</b>	13.50
Ketel One, Coffee Liqueur, Salted caramel, Espresso, Chocolate	
<i>Upgrade the Vodka to Grey Goose</i>	+£1.50
<b>Aperol Spritz</b>	12.00
Aperol, Orange, Fever-Tree Soda, Prosecco	

## 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

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>Roast Pumpkin and Butternut Squash Soup</b> Chestnut ricotta, pine nuts and sage 9.95	<b>Roasted Scallops</b> Creamed spinach, truffle and Parmesan emulsion, pine nut pangrattato, potato puffs, green cress 16.50	<b>Stilton and Walnut Cheese Soufflé</b> Twice-baked in a cream sauce 11.95	<b>Oak Smoked Salmon</b> Black pepper, lemon and dark rye bread 15.95
<b>Buffalo Mozzarella</b> Quince purée, glazed pecans, grapes, red endive and truffle honey 11.75	<b>Robata Grilled Chicken Skewers</b> With bang bang peanut sauce, sesame, coconut, lime and coriander 13.95	<b>Salt and Pepper Squid Tempura</b> Miso wasabi mayonnaise, sriracha, coriander and lime 13.25	<b>Classic Prawn Cocktail</b> Marinated avocado and Marie Rose sauce 14.95	

## MAINS

<b>Chicken Supreme Milanese with Truffle Sauce</b> Crumbed chicken breast with a fried hen's egg, Parmesan and salad mâche 20.50	<b>Traditional Fish and Chips</b> Batter with mushy peas, thick cut chips and tartare sauce 19.95	<b>Classic Shepherd's Pie</b> Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce 19.50	<b>Smoked Haddock and Salmon Fishcake</b> Poached free-range hen's egg with a crushed pea and herb sauce 17.95	<b>Rendang Duck Curry</b> Slow-braised duck, sweet potato, chilli, coconut "yoghurt", choy sum, toasted coconut, jasmine rice, coriander cress 25.95
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## GRILL

<b>Granary Square Brasserie Burger</b> Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips 19.50 <i>Add West Country Cheddar 2.75</i> <i>Add dry-cured bacon 2.95</i>	<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> 4.75 each Béarnaise   Hollandaise   Red Wine   Peppercorn   Wild Mushroom			

<b>Blackened Cod Fillet</b> Soy-glazed cod loin, citrus-pickled fennel, wakame seaweed, sesame seeds, yuzu and herb sauce 23.50	<b>Lobster Linguine</b> Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley 37.95	<b>Foraged Wild Mushroom and Truffle Linguine</b> Wild mushroom sauce with plant-based cream cheese, pine nuts, hand-picked rocket and truffle 18.95	<b>Flat-iron Roast Chicken</b> De-boned half chicken with a wild mushroom sauce, green beans and black truffle 20.95	<b>Rendang Plant-based Curry</b> Sweet potato, green beans, chilli, coconut "yoghurt", choy sum, broccoli, toasted coconut, jasmine rice, coriander cress 21.95
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## SIDES

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

## MONTHLY SPECIALS

**Lentil and Aubergine Bake**  
Mixed grains, roasted pumpkin purée, red pepper drops, watercress and a spiced tomato sauce  
18.95

**Shrimp and Salmon Burger**  
Crushed avocado, lettuce, tomato, sesame and gochujang mayonnaise with thick cut chips  
19.95

**Braised Beef Cheek with Horseradish Mash**  
Balsamic onions, pesto, grated horseradish with pancetta and bone marrow red wine sauce  
26.95

## 1917 MENU

### 2 COURSES FOR 19.95

Monday - Thursday 11:30am - Close  
Friday 11:30am - 6:30pm

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

## Introducing The Premier Rewards App



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Scan for allergen & nutritional information

### 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.