

GRANARY SQUARE

BRASSERIE

SPRING VEGAN AND VEGETARIAN MENU

Truffle Arancini Rice Balls 8.25

Salt-crusted Sourdough Bread 6.95

Rosemary Glazed Almonds (vegan) 4.25

Zucchini Fritti 8.25

With lemon, chilli and mint yoghurt

Spiced Gordal Olives 4.50

With chilli, coriander and lemon (vegan)

STARTERS

French Onion Soup 9.75

Gratinated cheese croutons and parsley

Twice-baked Cheese Soufflé 12.25

Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle

Buffalo Mozzarella with Lovage Pesto 11.95

Asparagus spears, broad beans, pine nuts and basil

Tossed Asian Salad 10.95

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

Spicy Jackfruit and Roasted Peanut

Bang Bang Salad 10.95

Chayote, sesame, white mooli and shredded Chinese leaf (vegan)

MAINS

Tossed Asian Salad 17.75

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

Plant-based Vegan "Cheese Burger" 19.25

With pickles, red onion, mustard sauce and thick cut chips (vegan)

Chargrilled Halloumi with Harissa Grains 18.25

Red peppers, courgette, red chilli, pine nuts, micro salad cress and herb dressing

Rendang Plant-based Curry 22.75

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

Spicy Jackfruit and Roasted Peanut

Bang Bang Salad 18.95

Chayote, sesame, white mooli and shredded Chinese leaf (vegan)

SIDES

Garden Peas 5.25

with broad beans and baby shoots

Tenderstem Broccoli 6.75

with lemon oil and sea salt (vegan)

Green Beans 5.95

with roasted almonds

Jasmine Rice 4.95

with toasted coconut and coriander (vegan)

Asparagus Spears 8.50

with lemon and extra virgin olive oil (vegan)

Baby Gem Lettuce 6.25

with herb dressing, cheese and pine nuts

Thick Cut Chips (vegan) 6.95

Heritage Tomatoes 6.50

with sherry vinegar dressing (vegan)

DESSERTS

Crème Brûlée 10.25

Classic set vanilla custard with a caramelised sugar crust

Apple Tart Fine 12.95

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

Lemon Sorbet with Frozen Berries 10.95

Selected berries and redcurrants with lemon sorbet, red berry sauce (vegan)

Tiramisu 10.95

Coffee and marsala soaked savoiardi biscuit, mascarpone and a dusting of cocoa powder

Selection of Fresh Fruits 9.95

Fruit plate with coconut "yoghurt" and chia seeds (vegan)

Raspberry and Pistachio Coupe 9.75

Raspberry sorbet with pistachio mousse and raspberry sauce (vegan)

Chocolate Bombe 12.25

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

Sorbets 8.95

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.