

GRANARY SQUARE

BRASSERIE

SPRING GROUP MENU

2 Courses 39.95 | 3 Courses 47.95

Truffle Arancini Rice Balls 8.25

Salt-crusted Sourdough Bread 6.95

Rosemary Glazed Almonds 4.25

Zucchini Fritti 8.25

With lemon, chilli and mint yoghurt

Spiced Gordal Olives 4.50

With chilli, coriander and lemon

STARTERS

**Buffalo Mozzarella
with Lovage Pesto**

Asparagus spears, broad beans,
pine nuts and basil

French Onion Soup

Gratinated cheese croutons
and parsley

Tossed Asian Salad

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

**Spicy Jackfruit and Roasted
Peanut Bang Bang Salad**

Chayote, sesame, white mooli
and shredded Chinese leaf

Salt and Pepper Squid Tempura

Miso wasabi mayonnaise, sriracha,
coriander and lime

MAINS

**Chicken Supreme Milanese
with Truffle Sauce**

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

Sirloin Steak 8oz/227g

(4.95 supplement)

Hand-selected 21 day aged
premium beef

Rendang Plant-based Curry

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

Blackened Cod Fillet

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

Classic Shepherd's Pie

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

SIDES

Select one per person

Mashed Potato

with extra virgin
olive oil

Jasmine Rice

with toasted coconut
and coriander

Thick Cut Chips

Garden Peas

with broad beans
and baby shoots

Tenderstem Broccoli

with lemon oil
and sea salt

DESSERTS

Chocolate Bombe

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

Classic Frozen Berries

Selected berries and redcurrants
with frozen yoghurt
and white chocolate sauce

Crème Brûlée

Classic set vanilla custard
with a caramelised sugar crust

Tiramisu

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

**Your Selection of
Ice Creams and Sorbets**

Choose your own house flavours
with butter shortbread

ADDITIONAL CHEESE COURSE

Selection of Cheeses 14.25

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



Scan for allergy &
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.