

GRANARY SQUARE

BRASSERIE

DESSERTS

Chocolate Bombe 12.25

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

Classic Frozen Berries 10.95

Selected berries and redcurrants with frozen yoghurt and white chocolate sauce

Tiramisu 10.95

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

Crème Brûlée 10.25

Classic set vanilla custard with a caramelised sugar crust

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

Your Selection of Ice Creams and Sorbets 8.95

Choose your own house flavours with butter shortbread

Apple Tart Fine 12.95

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

Raspberry and Pistachio Coupe 9.75

Raspberry sorbet with pistachio mousse and raspberry sauce

Celebratory Bombe 12.25

We can prepare a special version of our famous chocolate bombe to suit the occasion, Anniversary, Congratulations or Graduations

Birthday Dessert Box 14.25

Golden chocolate orb with vanilla ice cream, honeycomb, chocolate strands, freeze-dried raspberries, gold flakes and hot salted caramel sauce

Salted Caramel Chocolate Truffles 6.50

With a liquid caramel centre

DESSERT WINES

Pedro Ximénez, Triana

Hidalgo Prestigio, 50cl,
Jerez-Xérès-Sherry, Spain
12.00 75ml | 70.00 Btl

Oloroso Sherry

Heredad de Hidalgo,
Jerez-Xérès-Sherry, Spain
7.00 75ml | 70.00 Btl

LBV Port

Barros, Douro Valley, Portugal
7.00 75ml | 70.00 Btl

Moscato d'Asti, Nivole

Michele Chiarlo, 37.5cl,
Piemonte, Italy
9.00 75ml | 45.00 Btl

10 Year Old Tawny Port

Barros, Douro Valley, Portugal
7.50 75ml | 75.00 Btl

Sauternes,

Castelnaud de Suduiraut,

Chateau Suduiraut,
Bordeaux, France
10.50 75ml | 52.00 Btl

Royal Tokaji, Gold Label

6 Puttonyos, Tokaj, Hungary
15.00 75ml | 100.00 Btl



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.

AFTER DINNER COCKTAILS

Pineapple & Ginger Whisky Sour 15.00
Singleton 12, Pineau des Charentes, Kavieri Ginger, Pineapple, Lemon
Light - Cleansing - Fiery

Salted Caramel Espresso Martini 14.00
Ketel One, Kahlua, Salted caramel, Espresso, Chocolate
Indulgent - Sweet - Rich
Upgrade the Vodka to Grey Goose +£1.50

Madeleine Coffee 13.00
Singleton 12, Madeleine, Coffee, Cream, Nutmeg
Warming - Delicate - Buttery

COGNAC

Rémy Martin VSOP 12.50
Leyrat XO 24.00
Vieille Reserve
Courvoisier XO 27.50

WHISKY

Balvenie 12 Year 13.00
Glenfiddich 12 Year 14.00
The Glenlivet 12 Year 14.00
Bruichladdich Classic Laddie 16.50
Glenfiddich 15 Year 16.50
Balvenie 14 Year 16.50
Macallan Rare Cask 56.50

CALVADOS

Dupont VSOP Pays d'Auge 13.00
Camut 6 year Pays d'Auge 15.00
Camut 12 year Pays d'Auge 19.00

TEA

Breakfast Blend 3.95
Intense, Bright, Rich

Ceylon, Earl Grey, Darjeeling 3.95

Afternoon Tea Blend 3.95
Mellow, Elegant, Refreshing

Sencha, Jasmine Pearls 4.50

Fresh Mint, Camomile, Peppermint, Verbena 3.95

Rosebud, Oolong 5.75

COFFEE

Pot of Coffee and Cream 4.75

Hot Chocolate - Milk / Mint / White 4.75

Cappuccino, Latte, Americano, Flat White, Espresso, Macchiato 4.25

Vanilla Shakerato 5.25
Espresso shaken with ice, served in a martini glass

CREAM TEA

11.30 – 5pm

Cream Tea 11.95
Freshly baked fruit scones, clotted cream and strawberry preserve
Includes a choice of teas, infusions or coffees

Champagne Cream Tea 21.95
Freshly baked fruit scones, clotted cream and strawberry preserve
Includes a glass of Champagne and choice of teas, infusions or coffees