GIFT VOUCHERS

Visit **gifts.ivycollection.com** to explore our selection of gift vouchers and experiences, or speak to reception today to purchase.

APERITIF	~~~~~~
Wild Idol, Naturally Alcohol Free Sparkling White Rheinhessen, Germany	125ml 11.00
Guest Champagne, Champagne, France	15.50
Veuve Clicquot Yellow Label, Champagne, France	17.50
Nyetimber Classic Cuvee, West Sussex, England	18.00
Veuve Clicquot Rosé, Champagne, France	18.75
Chase Pink Pomello G&T Fever-Tree Indian tonic, Grapefruit	15.00
Strawberry & Rhubarb Bellini Prosecco, Strawberry & Rhubarb purée	12.00
Salted Caramel Espresso Martini Ketel One, Kahlua, Salted caramel, Espresso, Chocolate	14.00
Upgrade Vodka to Grey Goose	+£1.50
Cherry & Apricot Spritz	14.00

Bellamie cherry liqueur, Apricot cordial, Prosecco



GRANARY SQUARE BRASSERIE

Spiced Gordal Olives With chilli, coriander and lemon 4.50	Truffle Arancini Rice Balls 8.25	Salt-cr Sourdoug 6.9	gh Bread 95	Rosemary Glazed Almond 4.25	ds Zucchini Fritti With lemon, chilli and mint yoghurt 8.25
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<b>Classic Crispy</b> <b>Duck Salad</b> Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce 12.95	Twice-baked Cheese Soufflé Gratinated Monterey Jack and mozzarella in a cream sauce with grated black truffle 12.25	Roasted Crispy potal purée, Parm and grate 16.5	to rösti, pea nesan sauce ed truffle	Buffalo Mozzare with Lovage Pes Asparagus spea broad beans, pine and basil 11.95	to and Roasted Peanut rs, Bang Bang Salad
Steak Tartare with Toast Hand-cut sirloin steak served with shallots, N cornichons, capers, parsley and egg yolk 14.75	<b>Salt and Pepper</b> <b>Squid Tempura</b> liso wasabi mayonnaise, sriracha, coriander and lime 13.50	French Or Gratinate croutons a 9.7	d cheese nd parsley	Whiskey Barrel W Smoked Salmo Chive cream chee salmon roe, lemon dark rye breac 16.25	n Dressed crab with avocado, sliced radish, and tomato, coriander and
		MA	INS		
<b>Chicken Supreme Milanese</b> with Truffle Sauce Crumbed chicken breast with a fried hen's egg, Parmesa and salad mâche 21.95	<b>Traditional Fish</b> Batter with mu thick cut o and tartare 20.50	ishy peas, chips sauce	Slow-brais with Chedo	<b>Shepherd's Pie</b> ed lamb and beef dar mash, rosemary ed wine sauce 19.95	<b>Scottish Smoked Haddock</b> <b>and Salmon Fishcake</b> Poached free-range hen's egg w a crushed pea and herb sauce 18.25
Granary Square Brasserie Burger Chargrilled grass-fed bee toasted brioche roll, horsera ketchup and thick cut chip 19.75			<b>Fillet of B</b> Succulent, p gra		<b>Rib-eye on the Bone 12oz/340g</b> 21 day Himalayan salt wall dry-aged, grass-fed 38.95
Add West Country Cheddar Add dry-cured bacon 3.2				<b>use Sauces</b> 4.75 each e   Red Wine   Pepper	rcorn
<b>Rendang Duck Curry</b> Slow-braised duck, sweet potat hilli, coconut "yoghurt", choy su toasted coconut, jasmine rice, coriander cress 26,50	o, Soy-glazed cod loin, m, fennel, wakame sea seeds, yuzu and			<b>ter Linguine</b> d cherry tomatoes, d garlic, chilli, extra re oil and parsley 37.95	<b>Chargrilled Halloumi</b> with Harissa Grains Red peppers, courgette, red ch pine nuts, micro salad cress and herb dressing 18.25
Korean Glazed Chicken Avocado and jalapeño sauce, citrus mayonnaise, sesame and pickled mooli 21.95	Rendang Plant-b Sweet potato, gree coconut "yoghurt broccoli, toasted co rice, coriande 22.75	n beans, chilli, ", choy sum, conut, jasmine	Hand-cut s with shallots	rtare with Chips irloin steak served , cornichons, capers, y and egg yolk 29.95	<b>Fillet of Sea Bass</b> <b>with Smoked Aubergine</b> Asparagus, pine nuts, olives, tomato and sherry dressing 26.25
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with pangrattato, toasted pin nuts and grated Parmesan Mashed Potato	<b>Baby Gem Lettuc</b> 5.50 with herb dressing	e 6.25	Jasmine Rice	5.25 ans and baby shoots 4.95 oconut and coriander	Heritage Tomatoes6.50with sherry vinegar dressing8.50with lemon and extra8.50
with extra virgin olive oil	cheese and pine n	uts	Green Beans	5.95	virgin olive oil

PRIVATE DINING

When it comes to creating special occasions, we go above and beyond. Scan the QR code to find out more.



### MONTHLY SPECIALS

#### Lentil and Aubergine Bake

Mixed grains, roasted pumpkin purée, red pepper drops, watercress and a spiced tomato sauce

18.95

#### Roasted Lamb Rump

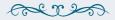
Crushed peas, broad beans, sun-blushed tomatoes, pine nuts, pesto and a red wine sauce

25.95

#### John Dory with Lobster

Fregola, samphire, Parmesan foam, lobster velouté and grated truffle

33.75



## •••• 1917 HERITAGE MENU ••••

#### 2 COURSES FOR 20.95

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

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

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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.