GRANARY SQUARE

1917 heritage menu

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

2 Courses £20.95

For the table

Truffle Arancini 8.25 Rice Balls **Zucchini Fritti** 8.25 With lemon, chilli and mint yoghurt Salt-crusted 6.95 Sourdough Bread

Starters

Heirloom Tomato and Watermelon Salad Plant-based cream cheese, pistachios, olives with a tomato and sherry dressing Salt and Pepper Calamari Sesame and gochujang glaze with an Asian slaw Duck and Potato Hash With a fried free-range hen's egg, herb dressing and watercress

Mains

Spicy Jackfruit and Roasted Peanut Bang Bang Salad Chayote, sesame, white mooli and shredded Chinese leaf Pan-fried Aegean Sea Bream Shaved fennel, Granny Smith apples, chive and white wine velouté Minute Steak
Thinly-beaten, grass-fed
rump steak with a brandy
and red wine cream sauce,
pink peppercorns, crispy onions
and thick cut chips
(£4.95 supplement)

Cumberland Sausages with Truffled Red Wine Sauce Spinach mashed potatoes, crispy onions and watercress

- Sides -

Creamed Spinach with pangrattato, toasted pine nuts	6.75	Baby Gem Lettuce with herb dressing, cheese and pine	6.50 nuts	Jasmine Rice with toasted coconut and coriander	5.25
and grated Parmesan Mashed Potato	5.50	Garden Peas with broad beans and baby shoots	5.50	Heritage Tomatoes with sherry vinegar dressing	6.75
with extra virgin olive oil Tenderstem Broccoli with lemon oil and sea salt	6.95	Green Beans with roasted almonds	6.25	Asparagus Spears with lemon and extra virgin olive oil	8.95 I
		Truffle and Parmesan Chips	8.25	Thick Cut Chips	7.25

Desserts

Add a Dessert for an additional £6.00

Crème Brûlée Classic set vanilla custard with a caramelised sugar crust Barber's Mature Cheddar Served with wholegrain crackers, apple and celery

Strawberries and Cream Freeze-dried raspberries, meringue, strawberry sauce and lemon balm



