

Includes a glass of Granary Square Brasserie Guest Champagne

### STARTERS =

### Crab and Avocado Tian

Dressed crab with avocado, sliced radish, tomato, coriander and spinach crispbread

## Classic Crispy Duck Salad

Roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce

## Heirloom Tomato and Watermelon Salad

Plant-based creamcheese, pistachios, olives witha tomato and sherry dressing

### MAINS

### Gochujang Glazed Aubergine Salad

With sesame, pickled radish, wonton, sticky rice, jalapeño and avocado dressing

# Minute Steak

Thinly-beaten steak with peppercorn sauce, onions, thick cut chips and watercress

### Mediterranean Sea Bass Fillet

Smoked aubergine, toasted almonds, olive, tomato and sherry dressing

#### Chicken Milanese with Truffle Sauce

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

### **DESSERTS**

## **Chocolate Bombe**

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

## Vanilla and White Chocolate Cheesecake

With a mango and passion fruit filling, tropical sorbet

### Raspberry and Pistachio Coupe

Raspberry sorbet with pistachio mousse and raspberry sauce



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 allergen / ingredient information is available via the QR code. A discretionary optional service charge of 13.5% will be added to your bill.