

GRANARY SQUARE

BRASSERIE

SEPTEMBER

STARTERS

Duck liver parfait, caramelised hazelnuts, apricot and apple chutney, toasted brioche	8.75
Salt and pepper squid tempura, miso wasabi mayonnaise, sriracha, coriander and lime	10.95
Tossed Asian salad, warm salad of beansprouts, pak choi, watermelon, broccoli, cashew nuts, sesame and coriander with hoisin sauce	8.50
Warm crispy duck salad with five spice dressing, roasted cashew nuts, watermelon, sesame seeds, ginger and coriander	9.95
Gratinated cheese and basil soufflé with pesto and toasted pine nuts	9.95
Steak tartare. Hand-cut, grass-fed striploin steak with chopped shallot, cornichons, parsley, Tabasco and egg yolk served with toasted granary	12.95

THE GRANARY SQUARE BRASSERIE CLASSICS

Truffle Chicken Milanese Free-range fried hen's egg, brioche crumb, truffle cream and Parmigiano Reggiano	18.95
Granary Square Brasserie Shepherd's Pie Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce	16.95
Traditional Fish & Chips Batter with mushy peas, thick cut chips and tartare sauce	18.95
Scottish Smoked Haddock and Salmon Fishcake Crushed garden peas, fresh herb sauce, poached free-range hen's egg	15.95
Granary Square Brasserie Hamburger Chargrilled grass-fed beef, toasted brioche roll, horseradish ketchup and thick cut chips <i>Add West Country Cheddar</i> 1.95 <i>Add dry-cured bacon</i> 2.75	16.95
Fillet of Beef 7oz/198g Succulent, prime centre cut, grass-fed	34.75
Sirloin Steak 8oz/227g 21 day Himalayan salt wall dry-aged	27.95
Scorched Dry-aged Rib-eye Steak 12oz/340g Charred dry herb, garlic and red wine sauce	37.95
Sauces 3.95 each Béarnaise Hollandaise Red Wine Sauce Peppercorn Sauce	
Aromatic duck curry, coconut-based Kerala sauce with chilli, choy sum, sweet potato and jasmine rice	23.95
Korean glazed chicken, avocado and jalapeño sauce, citrus mayonnaise, sesame and pickled mooli	17.95
Blackened cod baked in a banana leaf with soy marinade, citrus-pickled fennel, yuzu and herb sauce served with broccoli	19.95
Steak tartare and thick cut chips. Hand-cut, grass-fed striploin steak with chopped shallot, cornichons, parsley, Tabasco and egg yolk	25.95

SEPTEMBER COCKTAILS

The Granary Iced Tea 10.50
Beefeater 24, Peach syrup and Citric blend, topped with our in-house Iced tea blend of Earl Grey, Breakfast and Jasmine tea

Ramsbury G&T 13.25
Fever-Tree Indian tonic, Green apple

WINE OF THE MONTH

Merlot, Primera Luz, Central Valley, Chile, 2021
Glass 9.00 | Bottle 35.00

FOR THE TABLE

Spiced green gordal olives with chilli, coriander and lemon	3.95
Truffle arancini rice balls	6.95
Salt-crusted sourdough bread	4.95
Honey and rosemary glazed almonds	3.95
Zucchini fritti with lemon, chilli and mint yoghurt	5.95

SIDES

Creamed spinach, pangrattato, toasted pine nuts and grated Parmesan	4.95
Sprouting broccoli, lemon oil and sea salt	5.50
Extra virgin olive oil mashed potato	4.50
Thick cut chips	5.50
Tomato and basil salad with sherry vinegar dressing	4.75
Garden peas, broad beans and baby shoots	4.25
Baby gem lettuce, herb dressing, cheese and pine nuts	4.95
Green beans and roasted almonds	4.95
Jasmine rice with toasted coconut and coriander	3.95
Truffle and Parmesan chips	6.50

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GIFT VOUCHERS

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

SEPTEMBER SEASONAL SPECIALS

STARTERS

Truffle tagliolini (for two to share)	18.95
Fine durum wheat pasta with grated black truffle and Pecorino	
Whiskey barrel wood smoked salmon, chive cream cheese, salmon roe, lemon and dark rye bread	12.95
Roasted scallops, apple and ginger purée, globe artichokes and red amaranth	14.50
Laverstoke Park Farm buffalo mozzarella, crispy artichokes, pear and truffle honey	9.50

MAINS

Chargrilled halloumi with spiced fregola, tomato and red pepper salsa, crispy onions and herb mayonnaise	15.75
Pan-fried sea bass fillet with mussels, saffron sauce, spinach, tomato, samphire and parsley	24.95
Guinea fowl ballotine, lentils in tomato sauce, swede, carrot, courgette, parsley and red wine sauce	22.95
Sesame-crusted salmon fillet, pickled cucumber, wakame seaweed salad, sesame sauce and lime	18.95
Ginger and soy-glazed slow-roasted aubergine, coconut yoghurt, almonds, cracked durum wheat, golden raisins, cauliflower and red pepper tapenade	16.95

AVAILABLE

Monday - Wednesday | 11.30am - 10.00pm
Thursday - Friday | 11.30am - 6.30pm

THE GSB SENSATION

This week's selected seasonal special available for a sensational 14.95

Add a 125ml glass of special wine to accompany your dish 4.95

ALL DAY DREAMERS SET MENU
2 courses 18.95 | 3 courses 23.95

Menu is not served during bank holidays
Please ask your server or visit our website for more details



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.