

# GRANARY SQUARE

BRASSERIE

## FEBRUARY

### STARTERS

Ballotine of duck parfait, hazelnut crunch with apricot and apple chutney, toasted brioche	8.75
Salt and pepper squid tempura, miso wasabi mayonnaise, sriracha, coriander and lime	10.95
Bang bang salad with spicy jackfruit, roasted peanuts, chayote, sesame, white mooli and shredded Chinese leaf	8.95
Classic crispy duck salad, roasted cashew nuts, sesame, watermelon, ginger and hoisin sauce	9.95
Twice-baked cheese soufflé, gratinated Monterey Jack and mozzarella with grated black truffle and cream sauce	9.95
Tableside steak tartare with toast. Hand-cut sirloin steak served with shallot, cornichons, capers, parsley, egg yolk and the option to add extra chilli whisky sauce	12.95
Oak Smoked Salmon, cracked black pepper lemon and dark rye bread	13.50

### GRANARY SQUARE BRASSERIE CLASSICS

<b>Chicken Supreme Milanese with Truffle Red Wine Sauce</b>	18.95
Crumbed chicken breast with a fried hen's egg, Parmesan, capers and radicchio salad	
<b>Tableside Steak Tartare with Chips</b>	26.50
Hand-cut sirloin steak served with shallot, cornichons, capers, parsley, egg yolk and the option to add extra chilli whisky sauce	
<b>Classic Shepherd's Pie</b>	16.95
Slow-braised lamb and beef with Cheddar mash, rosemary and red wine sauce	
<b>Traditional Fish &amp; Chips</b>	18.95
Batter with mushy peas, thick cut chips and tartare sauce	
<b>Scottish Smoked Haddock and Salmon Fishcake</b>	15.95
Poached free-range hen's egg with a crushed pea and herb sauce	
<b>Granary Square Brasserie Burger</b>	16.95
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
<b>Fillet of Beef 7oz/198g</b>	34.75
Succulent, prime centre cut, grass-fed	
<b>Sirloin Steak 8oz/227g</b>	27.95
Hand-selected and Himalayan salt wall dry-aged, with watercress	
<b>Rib-eye on the Bone 12oz/340g</b>	36.95
21 day Himalayan salt wall dry-aged, grass-fed, rib-eye steak	
<b>Selection of House Sauces</b>	3.95 each
Béarnaise   Hollandaise   Red Wine Sauce   Peppercorn Sauce	
<b>Keralan duck curry, fragrant coconut sauce with choy sum, sweet potato and jasmine rice</b>	23.95
<b>Blackened cod fillet, baked on a banana leaf with soy marinade, served with citrus-pickled fennel, broccoli, yuzu and herb sauce</b>	19.95
<b>Coconut sweet potato curry with choy sum, broccoli, tomato, beans, coriander and jasmine rice</b>	16.95

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### FEBRUARY SEASONAL SPECIALS

#### STARTERS

Burrata with clementine pieces, chopped pistachios, blood orange dressing and radicchio leaf	11.95
Roasted scallops with pommes aligot, chorizo, red pepper salsa, Parmesan foam, Greek cress	14.95
Crab, brown shrimp and avocado tian with sliced radish, coriander, spinach crispbread and a spicy tomato sauce	13.95

#### MAINS

Linguine with courgette ribbons, crumbled Greek white "cheese", rocket, pine nuts and rustic tomato sauce	15.95
Lobster linguine, vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley	34.95
Mediterranean sea bream fillet, smoked aubergine, toasted almonds, tomato, olive and shallot dressing	16.95
Slow-cooked veal cheeks, creamed mashed potato, broad beans, horseradish, watercress and wholegrain mustard sauce	26.95
Mexican-style flat-iron chicken with tomato and pepper salsa, guacamole, queso fresco cheese, blue taco strips, coriander cress	18.95

### 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

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

### FEBRUARY COCKTAILS

<b>Alpine Spritz</b>	14.00
Ramsbury Vodka, Moscato d'Asti, Pine syrup, Smoke, Marshmallows	
<b>Beefeater 24</b>	12.50
Fever-Tree Mediterranean tonic, Grapefruit	

### WINE OF THE MONTH

**Chardonnay, Cape 34, Journeys End, Coastal Region, South Africa, 2022**  
Glass 11.00 | Bottle 44.00

### FOR THE TABLE

Spiced green gordal olives with chilli, coriander and lemon	3.95
Truffle arancini rice balls	6.95
Salt-crusted sourdough bread	5.25
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
Aligot mashed potato	4.75
Thick cut chips	5.50
Garden peas, broad beans and baby shoots	4.50
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

### GIFT VOUCHERS

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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.