

Spiced green olives 3.50
*Gordal olives with chilli,
coriander and lemon*

Salted smoked almonds 3.25
*Smoked and lightly spiced
with Cornish salt*

GRANARY SQUARE

BRASSERIE

Salt-crusted sourdough bread 3.95
With salted butter

Zucchini fritti 5.75
*Crispy courgette fries with lemon,
chilli and mint yoghurt*

Truffle arancini 5.50
*Fried Arborio rice balls with
truffle and Parmesan*

{ STARTERS }

Seasonal soup 5.50
*Roast ironbark pumpkin, truffled ricotta
and crispy sage*

Wild mushrooms on toasted brioche 7.95
*Mixed sautéed mushrooms in a cream sauce
with grated truffle and Gran Moravia*

Prawn cocktail 9.75
*Classic prawn cocktail with baby gem,
avocado, cherry tomatoes and
Marie Rose sauce*

Raw market salad 6.75
*Thinly shaved market vegetables with
avocado houmous, Manuka honey and
wholegrain mustard dressing*

Apple & Stilton salad 6.50
*Soft Stilton cheese with apple, cranberries,
Belgian endive and caramelised hazelnuts*

Duck liver parfait 6.95
*Caramelised hazelnuts, truffle, tamarind glaze
with pear and ginger compote, toasted brioche*

Calamari 8.75
With wasabi mayonnaise, lime and chilli

Steak tartare 9.25
*Hand chopped beef striploin with Tabasco
dressing, cornichons, shallot, parsley, egg yolk
and toasted granary*

Thai spiced mussels 7.50
With chilli and grilled lime

Mozzarella di bufala 8.95
*Clementine with sourdough croutons,
chilli, pine nuts and pesto*

Oak smoked salmon 9.50
*Smoked salmon, black pepper and
lemon with rye soda bread*

Tuna carpaccio 9.95
*Yellowfin tuna with ponzu dressing,
avocado purée, toasted sesame and
coriander shoots*

Crispy duck salad 7.95
*Warm crispy duck with five spice dressing,
toasted cashews, watermelon, beansprouts,
coriander and ginger*

MAINS

Chicken Milanese
*Brioche crumbed chicken Milanese
with marinated tomato
and rocket*
15.75

Thai spiced mussels
*With chilli and grilled lime,
served with steamed coconut rice*
13.95

Aromatic duck curry
*Fragrant coconut duck curry
with lemongrass, lime, chilli,
roasted cashews and steamed
jasmine rice*
14.75

Roast half chicken
(off the bone)
*Crispy skin with gremolata,
rosemary jus and watercress*
14.95

Shrimp burger
*With avocado, rocoto chilli
mayonnaise and thick cut chips*
15.95

Dukka spiced sweet potato
*Aubergine baba ganoush with
labneh and a Moroccan
tomato sauce*
13.95

{ GRILL }

We source our meat from the finest beef rearing regions and choose the cuts that best represent their individual heritage. We work alongside the best fish suppliers in order to source the freshest responsibly caught fish and seafood brought into UK harbours.

GSB hamburger 14.25
*Chargrilled in a potato bun
with mayonnaise, Bloody Mary
ketchup and thick cut chips*
Add West Country Cheddar 1.50

Line-caught swordfish 15.50
*Red pepper with olive, chimichurri
toasted fregola, lemon and
baby basil*

MARKET SPECIAL
Sourced daily MP

Grilled chicken salad 13.50
*Quinoa salad with avocado and
kohlrabi, pomegranate, toasted
seeds, coriander, yoghurt,
ginger and lime dressing*

Yellowfin tuna 17.95
*Seared tuna salad with clementine,
edamame, cucumber and mint
with a toasted sesame dressing*

SIMPLY GRILLED FISH
Sourced daily MP

STEAKS

Sirloin 10oz/280g 23.50
Flavourful mature grass fed English

Fillet 7oz/200g 29.50
Prime centre cut grass fed English

Rib-eye 12oz/340g 27.95
*Dry aged British rib-eye
(On the bone)*

Steak, egg & chips 14.50
*Thinly beaten rump steak, thick cut
chips and two fried hen's eggs*

Steak tartare 19.50
*Hand chopped beef striploin,
Tabasco dressing, cornichons, shallot,
parsley, egg yolk and thick cut chips*

SAUCES 2.75

Green peppercorn

Hollandaise
Béarnaise

Red wine & rosemary

Fish & chips
*Traditional battered cod served
with mashed peas, thick cut chips
and tartare sauce*
14.50

Slow-roasted lamb shoulder
*Creamed potato, roasted root
vegetables, mustard, parsley and
shallot crust with a garlic
and rosemary sauce*
16.95

Roasted butternut squash
with grains
*Buckwheat, chickpea,
pumpkin seeds and pomegranate
with crumbled feta, harissa yoghurt
and coriander dressing*
12.75

Salmon & smoked
haddock fishcake
*Spinach and herb sauce with
a soft poached hen's egg,
baby watercress*
13.50

Roast salmon fillet
*Winter greens with salted
smoked almonds, baby watercress
and a soft herb sauce*
15.95

SIDES

Baked sweet potato, yoghurt
& kale pesto 3.75

Tenderstem broccoli, lemon oil
& sea salt 3.75

Green beans & roasted almonds 3.75

Creamed spinach, toasted pine nuts
& Gran Moravia 3.95

Peas, sugar snaps & baby shoots 3.25

San Marzanino tomato & basil salad
with Pedro Ximenez dressing 3.95

Thick cut chips 3.50

Herbed green salad 3.25

Olive oil mashed potato 3.50

Truffle & Parmesan chips 4.50

AFTERNOON MENU

11.30am - 5pm

SANDWICHES

Shrimp burger

*With avocado, rocoto chilli mayonnaise
and thick cut chips*

15.95

HLT

*Grilled halloumi, avocado, black olive,
red pepper, tomato and baby gem sandwich
with herb mayonnaise*

9.75

GSB hamburger 14.25

*Chargrilled in a potato bun with
mayonnaise, Bloody Mary ketchup
and thick cut chips*

Add West Country Cheddar 1.50

Smoked salmon & crab open sandwich

*Smoked salmon and crab with crushed avocado,
grapefruit and baby watercress*

11.95

Steak sandwich "French dip"

*Roast beef with caramelised onions,
horseradish mayonnaise, Burgundy sauce dip
and thick cut chips*

13.50

SWEETS & DESSERTS

Available from 3pm - 5pm

Cream Tea 8.75

Freshly baked fruited scones, Cornish clotted cream and strawberry preserve.

Includes a choice of teas, infusions or coffees

Toasted tea cakes

Served with butter

4.50

Hot waffles

*Vanilla ice cream, fresh
strawberries, chocolate flake,
honeycomb and a white
chocolate sauce*

6.95

Toasted crumpets

*With Marmite, mustard
and parsley butter*

3.25

Crème brûlée 6.50

*Classic set vanilla custard with
a caramelised sugar crust*

Apple tart fine 7.95

*Baked apple tart with vanilla
ice cream and Calvados flambé*

Ice creams & sorbets 5.25

Selection of dairy ice creams and fruit sorbets

Vanilla panna cotta 6.75

*Pineapple carpaccio with coconut,
chilli and lime zest*

Chocolate bombe 8.50

*Melting chocolate bombe with a vanilla ice cream and
honeycomb centre with hot salted caramel sauce*

Cherry ice cream sundae 7.95

*Vanilla ice cream with meringue, pistachio,
shortbread and a warm cherry sauce*

Flourless cappuccino cake 7.25

*Warm chocolate cake, milk mousse
and coffee sauce*

Selection of three cheeses 9.95

*Truffled unpasteurised Camembert, Beauvalse blue, Quicke's
farmhouse Cheddar, olive bread, chutney and rye crackers*

Mini chocolate truffles 3.50

With a liquid salted caramel centre