

NIBBLES

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

Salted smoked almonds 3.25
Smoked and lightly spiced with Cornish salt

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
Roast ironbark pumpkin, truffled ricotta and crispy sage
5.50

Calamari
With wasabi mayonnaise, lime and chilli
8.75

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

Thai spiced mussels
With chilli and grilled lime
7.50

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

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

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

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

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

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

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

GRANARY SQUARE

BRASSERIE

BRUNCH

Saturday & Sunday
from 11am

MAINS

Eggs Benedict & chips
Pulled honey roast ham on toasted English muffins, two poached hen's eggs, hollandaise sauce, watercress and thick cut chips
11.50

Steak sandwich "French dip"
Roast beef with caramelised onions, horseradish mayonnaise, Burgundy sauce dip and thick cut chips
13.50

Smoked salmon & crab open sandwich
Smoked salmon and crab with crushed avocado, grapefruit and baby watercress
11.95

Avocado & spinach Benedict, chips
Avocado, raw baby spinach, two poached hen's eggs on toasted English muffins, hollandaise sauce and sesame, with thick cut chips
10.95

Hot buttermilk pancakes
Strawberries, raspberries and blackberries with Greek yoghurt, lemon balm and warm strawberry sauce
8.95

Eggs Royale & chips
Smoked salmon, two poached hen's eggs, toasted English muffins, hollandaise sauce, watercress and thick cut chips
12.25

HLT
Grilled halloumi, avocado, black olive, red pepper, tomato and baby gem sandwich with herb mayonnaise
9.75

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

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

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

GSB hamburger
Chargrilled in a potato bun with mayonnaise, Bloody Mary ketchup and thick cut chips
14.25

Add West Country Cheddar 1.50

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

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

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

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

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

SIMPLY GRILLED FISH
Sourced daily MP

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

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

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

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

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

SIDES & SAUCES

Baked sweet potato, yoghurt & kale pesto 3.75
San Marzanino tomato & basil salad with Pedro Ximenez dressing 3.95
Tenderstem broccoli, lemon oil & sea salt 3.75
Thick cut chips 3.50

Truffle & Parmesan chips 4.50
Creamed spinach, toasted pine nuts & Gran Moravia 3.95
Herbed green salad 3.25
Peas, sugar snaps & baby shoots 3.25
Olive oil mashed potato 3.50

Green beans & roasted almonds 3.75
Green peppercorn sauce 2.75
Béarnaise sauce 2.75
Red wine & rosemary sauce 2.75
Hollandaise sauce 2.75

DESSERTS

Crème brûlée
Classic set vanilla custard with a caramelised sugar crust
6.50

Apple tart fine
Baked apple tart with vanilla ice cream and Calvados flambé
7.95

Chocolate bombe
Melting chocolate bombe with a vanilla ice cream and honeycomb centre with hot salted caramel sauce
8.50

Cherry ice cream sundae
Vanilla ice cream with meringue, pistachio, shortbread and a warm cherry sauce
7.95

Vanilla panna cotta
Pineapple carpaccio with coconut, chilli and lime zest
6.75

Flourless cappuccino cake
Warm chocolate cake, milk mousse and coffee sauce
7.25

Ice creams & sorbets
Selection of dairy ice creams and fruit sorbets
5.25

Mini chocolate truffles
With a liquid salted caramel centre
3.50

Selection of three cheeses 9.95
Truffled unpasteurised Camembert, Beauviale blue, Quicke's farmhouse Cheddar, olive bread, chutney and rye crackers

Available from 3pm - 5pm

CREAM TEA

Freshly baked fruited scones, Cornish clotted cream and strawberry preserve
Includes a choice of teas, infusions or coffees
8.75

Toasted tea cakes 4.50
Served with butter

Hot waffles 6.95
Vanilla ice cream, fresh strawberries, chocolate flake, honeycomb and a white chocolate sauce

Toasted crumpets 3.25
With Marmite, mustard and parsley butter