Monday - Wednesday 11.30am - 10.00pm	G R A N A R Y S Q U A R E B R A S S E R I E From 11.00am to 4pm Saturday, Sunday & Bank Holidays						
Thursday - Friday 11.30am - 6.30pm Excluding bank holidays. Please ask your server for more details.	Spiced Gorda With chilli, co and lemo 4.25	l Olives riander	Truffle Arancini Rice Balls 795	BRUNCH Salt-cru Sourdoug 6.2	usted h Bread	Rosemary Glazed Almonds 4.25	Zucchini Fritti With lemon, chilli and mint yoghurt 6.95
••••••••••••••••••••••••••••••••••••••	 Robata Gri Chicken Ske 	lled wers	Classic Crispy Duck Salad pasted cashew nuts,	Tableside	e Steak th Toast	Roasted Tomato Sc Red pepper, crumbled Greek-sty	up Goat's Curd Salad Courgette ribbons, golden
Granary Square Guest Champagne, Champagne, France14.00Veuve Clicquot Yellow Label, Champagne, France16.00Nyetimber Classic Cuvee, West Sussex, England16.50Veuve Clicquot Rosé, Champagne, France17.50	o sauce, sesame, lime and cori 12.95	sauce, sesame, coconut, sesa lime and coriander ginge		with shallot, cornichons, capers, parsley, egg yolk and the option to add chilli whisky sauce 13.95		"cheese", pine nuts and coriander 8.50	endive, fennel pollen and Black Bee honey 10.25
Watermelon & Strawberry Bellini11.50Prosecco with Watermelon & Strawberry purée0.50Virgin Rossini0.50	Miso was mayonnaise, s	pura abi (sriracha,	Whiskey Barrel Wood Smoked Salmon Chive cream cheese, salmon roe, lemon and dark rye bread 14.75	Roasted S Crispy pot pea purée, I sauce and gra 14.9	ato rösti, Parmesan ated truffle	Burrata with Lovage Pesto Pea and herb purée wi broad beans, pine nut and cornflowers 12.50	th Yuzu-pickled cucumber with wakame seaweed, sesame and kimchi sauce 15.95
Watermelon & Strawberry purée, Fever-Tree White Grape & Apricot Soda Bloody Mary 10.00 Vodka, Vegan spice mix, Tomato juice, Lemon, Olive, Cucumber, Mint, Tajin	D Truffle Chick Free-range fr brioche-crumb	ied hen's egg, , truffle cream	GRANARY Granary Square B Chargrilled gra toasted brioche ro	SQUARE B rasserie Burger uss-fed beef, boll, horseradish	RASSERIE Classic SI Slow-br and beef wit	CLASSICS **** mepherd's Pie raised lamb n Cheddar mash,	Traditional Fish and Chips Batter with mushy peas, thick cut chips
Salted Caramel Espresso Martini13.00Vodka, Tosolini Coffee, Salted caramel, Espresso, Chocolate13.00	D 19.	and Parmigiano Reggiano ketchup and thick cut chips rosemary and red wine sauce and tartare sauce 19.95 17.50 17.50 19.50 Add West Country Cheddar 2.50 Add dry-cured bacon 2.95 STEAKS					
BREAKFAST SPECIAL MENU	Sirloin S Hand-select salt w	Sirloin Steak 8oz/227g Hand-selected and Himalayan salt wall dry-aged 28.95		Fillet of Beef 7oz/198g Succulent, prime centre cut, grass-fed 35.75			Selection of House Sauces Béarnaise Hollandaise Red Wine Sauce Peppercorn Sauce 4.50 each
15.95 Monday - Friday until 11.30am Saturday - Sunday until 11am	Malaysian Monkfish, Prawn and Coconut Cur Chilli, choy sum, crispy sweet potato and jasmine rice 24.95		Grilled Chicken Salad Baby gem, endive, quinoa, radish, chickpeas, chilli, sesame seeds, coriander cress and courgette dressing 17.50		Chargrilled Halloumi with Oxheart Tomatoes Courgette ribbons, smoked aubergine, broad beans, red pesto and sherry vinaigrette 16.95		Scottish Smoked Haddock and Salmon Fishcake Poached free-range hen's egg with a crushed pea and herb sauce 16.95
PRIVATE DINING When it comes to creating special occasions, we go above and beyond. Scan the QR code to find out more.	Baked on a with soy mari with citrus-pi broccoli, yuzu a	Blackened Cod Fillet Baked on a banana leaf with soy marinade, served with citrus-pickled fennel, broccoli, yuzu and herb sauce 20.95		Lobster Linguine Vine-ripened cherry tomatoes, basil, roasted garlic, chilli, extra virgin olive oil and parsley 35.95		Tartare with Chips oin steak served ornichons, capers, olk and the option li whisky sauce 27.50	Plant-based Malaysian Curry Sweet potato, toasted coconut, red chilli, coriander and jasmine rice 17.95
GIFT VOUCHERS Visit gifts.ivycollection.com to explore our selection of gift vouchers and experiences,	nuts and grat Sprouting Br with lemon o	ato, toasted pine ed Parmesan occoli il and sea salt	with Thic ^{5.95} Truf Gar	y Gem Lettuce herb dressing, che k Cut Chips fle and Parmesan den Peas	eese and pine nu	6.50 Jasmine Rice with toasted of Green Beans	gin olive oil 4.50 coconut and coriander 5.50
or speak to reception today to purchase.	X · · · · · · ·	Coriander Salad inegar dressing		broad beans and l	oaby shoots	4./5 with roasted a	aimonds

SUNDAY ROAST Available Sunday 11am to 4pm

Dry-aged beef with Yorkshire puddings, rosemary roast potatoes, green beans with almonds, carrot and swede mash, finished with red wine gravy

27.95

50,000

BRUNCH SPECIALS

Eggs Benedict with Hand-pulled Ham

Toasted muffin, poached free-range hen's eggs, thick cut chips and hollandaise 16.95

Eggs Royale with Oak Smoked Salmon

Toasted muffin, poached free-range hen's eggs, thick cut chips and hollandaise 18.50

Buttermilk Pancakes

Strawberries, raspberries, blackberries with Greek yoghurt, lemon balm and warm red berry sauce

10.95

Avocado Benedict

Toasted muffin, poached free-range hen's eggs, thick cut chips, hollandaise and sesame 15.95



Introducing

The Premier Rewards App

Unlock a world of exclusive benefits, VIP service, instant bookings and earn fabulous rewards, tailored to you.



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.

Scan for allergy & nutritional information