The GRANARY

To Snack Ezme Dip. Sunblushed Tomatoes, Roasted Red Peppers, Spices, Olive Oil, Crudités. 4.5 (VE)

Fava Hummus. Tahini, Lemon Juice, Garlic, Olive Oil, Crudités. 4.5 (VE)

Baba Ganoush. Charred Aubergine, Garlic, Olive Oil, Crudités. 4.5 (VE)

Nocellara Olives. 4.5 (VE)

Valencian Almonds. Fried in Olive Oil. 4.5 (VE)

To Share Garlic Flatbread. Garlic, Olive Oil. 6.5 (VE)

Freshly baked at Margherita Pizza. San Marzano Tomato, Buffalo Mozzarella, Basil. 8 (VG)

400 degrees using San Daniele Pizza. San Marzano Tomato, Buffalo Mozzarella, Olive Oil. 9

our own blend of Bath Blue Cheese Flatbread. Pear, Walnut, Wild Oregano. 10 (VG)

Shipton Mill flours Chistorra Flatbread. Hot Honey, Ricotta Salata, Parsley. 11

Grilled Aubergine Pidé. San Marzano Tomato, Oregano, Parsley Salad, Pomegranate. 11 (VE)

The Market Table Chistorra and Apricot Sausage Roll. 6.5

Spinach and Feta Quiche. 5 (VG)

Grilled Aubergine, Mozzarella and Tomato Chutney Bun. 5 (VG)

Smoked Salmon Nicoise Bun. 5

Chicken Shawarma and Roasted Red Pepper Bun. 6

White Chocolate, Thyme and Pink Peppercorn Buckwheat Cookies. 3

Selection of Freshly Baked Pastries. 3 (VE OPTION)

Lunch Plates

The Granary Bowl. Chef's selection of seasonal grains, seeds, leaves and vegetables. 8 (VE)

Add a Soft Boiled Egg (+2), Chicken (+5), Salmon (+6)

Falafel. Fava Bean Hummus, Herb Salad, Mixed Pickles. 14.5 (VE)

Fried Chicken. Apple Amba Sauce, Garlic & Yoghurt Dressing, Pomegranate, Wild Oregano. 9

Eggs Royale. Severn & Wye Smoked Salmon, house English muffin. 13

Eggs Benedict. Grilled Bacon, house English muffin. 11.5

Eggs Florentine. Spinach, house English muffin. 10 (VG)

On The Side

Crispy Potatoes. Triple cooked potatoes, Oregano, Ras El Hanout. 4

Braised Carrots. Sunflower Dressing, Dill. 4 (VG)

'Prasini' Salad. Lettuce, Spring Onions, Chicory, Soft Herbs. 4 (VE)

Plain Flatbread. 3