

The **GRANARY**

A la Carte Menu
Monday - Saturday 4pm - 9pm
Sunday 1pm - 5pm

Snacks & Dips

Taramasalata. Whipped Cod's Roe, Breadcrumbs, Olive Oil. **4.5**

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

Beetroot Borani. Nigella Seeds, Olive Oil. **4.5** (VE, GF)

Add to your dips... Flatbread with Veysel Olive Oil & Za'atar. **3** (VE) **Crudites.** **3** (VE)

Nocellara Olives. **4.5** (VE, GF)

Valencian Almonds. **4.5** (VE, GF)

House Pickles. **4.5** (VE, GF)

Breads

*Freshly Baked at 400
degrees using our own
blend of Shipton Mill Flours*

Garlic Flatbread. Garlic, Veysel Olive Oil **6.5** (VE)

'Lahmucan' Spiced Lamb Flatbread. Parsley Salad, Sumac Onions. **8**

Roasted Squash Flatbread. Whipped Goat's Cheese, Toasted Pine Nuts. **11** (V)

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

To Start

Fried Chicken. Quince Hot Sauce, Lemon. **9.5** (GF)

Crispy Parsnips. Romesco Sauce. **7.5** (V/GF)

'Mercimek Carbasi' Spiced Lentil Soup. Harissa Butter, Fresh Parsley. **6.5** (GF)

Gambas. Grilled with Turkish Butter. **12.5** (GF)

Lamb Kofta. Confit Garlic Yoghurt & Sumac Onions. **8** (GF)

For Mains

Grilled January King Cabbage. Lamb & Onion puree, Puffed Buckwheat, Pipali Sauce. **16** (GF)

Roasted Crown Prince Squash. Puy Lentils, Mustard, Sage, Cavolo Nero & Amaretti. **17** (V/VE)

Lamb Stuffed Shallots. Braised Buckwheat, Preserved Lemon & Winter Leaves. **22** (GF)

Flame Grilled 10oz Ribeye. Pedro Ximenez Sauce, Pickled Grapes. **29** (GF)

Grilled Chicken. Coffee Rub, Beetroot & Pomegranate Slaw. **17**

Monkfish. Persian Massaman Sauce, Winter Greens, Pickled Carrot & Curry Leaf Oil. **23** (GF)

On The Side

Crispy Potatoes. Triple cooked potatoes, Oregano, Ras El Hanout. **5** (GF)

Charred Purple Sprouting Broccoli. Tahini Dressing, Black Onion Seeds. **4.5** (V, GF)

Winter Leaf Salad. Blood Orange & Pickled Fennel. **4.5** (VE, GF)

Plain Flatbread. **4** (VE)

Key V: Vegetarian, VE: Vegan, GF: No Wheat Gluten

Allergens If you have any allergies or dietary requests, please inform your waiter who will assist you

Optional Service Charge 12.5% is added to your bill, all tips are distributed 100% to the team

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Desserts

Saffron & Cardamom Rice Pudding. 7

Sticky Persimmon & Date Pudding. Earl Grey Ice Cream. 7 (GF)

Dark Chocolate Ganache. Veysel Olive Oil, Fig Leaf Powder, Pistachio. 8 (VE)

Sumac & Lemon Meringue Pie. Caramelised Blood Orange. 8

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Sweet Wine

50ml

Diatomists – Pedro Ximinez

9

Jerez, Spain

Pedro Ximenez

Domaine Pieretti - Muscat du Cap Corse

7

Corsica, France

Muscat

Triple Co. Coffee / Chocolate

Regular / Decaf

Espresso

3 3.1

Americano

3.2 3.3

Macchiato

3.2 3.3

Cortado

3.2 3.3

Flat White

3.6 3.7

Latte

3.6 3.7

Cappuccino

3.6 3.7

Hot Chocolate

4

Syrups - Caramel, Hazelnut, Vanilla, Chai .40

Oat Milk Available .20