



BREAKFAST



When choosing the below menu, we do require you to select one main course option for all guests in advance. Dietary requirements will be catered for separately.

Freshly squeezed orange juice **Granary Square Brasserie breakfast blend or filter coffee**

Additional juices and smoothies are available

Selection of mini pastries and preserves

Served with butter

Plant-based coconut “yoghurt” with super seeds Chia, goji, sunflower, maple and blueberry compote with red berries

Eggs Benedict with pulled ham

Toasted muffin, poached free-range hen's eggs and hollandaise sauce

OR

Eggs Royale

Oak smoked salmon, toasted muffins, two poached hen's eggs with hollandaise sauce and watercress

OR

Poached eggs with crushed avocado (V)

Toasted muffin, free-range hen's eggs and hollandaise sauce

OR

Granary Square Brasserie Full English Breakfast £4.00 *supplement*

Smoked streaky bacon, Cumberland herbed sausages, fried hen's eggs, potato rösti, black pudding, roast plum tomato, grilled flat mushroom and baked beans

Served with a choice of white or granary toast

OR

Granary Square Brasserie Vegetarian Breakfast (V) £4.00 *supplement*

Grilled halloumi, avocado, poached hen's eggs, hollandaise, potato rösti, flat mushrooms, roast plum tomatoes, watercress and baked beans.

Served with a choice of white, granary or gluten free toast

Menu price: £29

Please note that a discretionary service charge will apply. Menu selection and offer are subject to change. 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.



BREAKFAST



Please choose from the options below. Price shown is based on a selection of 6 dishes.
This is the minimum order per booking.

BREAKFAST CANAPÉS

£30 per person

Smoked salmon and chive cream cheese
on potato rösti

Crushed avocado, pomegranate with sesame on dark caraway VG

Smoked streaky bacon and linseed burger bun

Selection of mini pastries and preserves V

Buttermilk pancakes with strawberries, raspberries, blackberries,
Greek yoghurt, lemon balm and warm red berry sauce V

Plant-based coconut “yoghurt” with chia, goji, sunflower seeds
and berry compote VG

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