

SUNDAY ROAST

All served with Garlic & Rosemary Roast Potatoes, Cheesy Cauliflower, Maple Glazed Thyme Roots, Yorkshire Pudding, Wilted Greens, Braised Red Cabbage, Gravy

SIRLOIN OF BEEF 21
Served Pink with Horseradish

PORK SHOULDER 20
Crackling, Apple Sauce

SHARING SPATCHCOCK CHICKEN FOR FOUR 65
Red Wine Jus

Half Portion for 35

Quarter Portion for 19

TIKKA ROAST CAULIFLOWER **vg** 16
Tzatziki Sauce

STEAK NIGHT

2 x 7oz Flat Iron Steaks, 3 x Sides of Your Choice, 2 x Sauces of Your Choice & 2 x 175ml Glasses of House Red

59 PER COUPLE

One of You Doesn't Fancy Steak?
Change to Chicken Breast Instead

NIBBLES

OLIVES 4

GRANARY BREADS **v, vg available** 4.5
Whipped Butter

SMOKED ALMONDS **vg** 4.5

PORK SCRATCHINGS 5
Leek Mayonnaise

SMALL PLATES

SOUP OF THE DAY **v, vg available** 7
Salted butter, Sourdough

PORK BELLY 8.5
Celeriac Remoulade

HEIRLOOM TOMATO SALAD **vg** 9.5
Pomegranate Molasses, Bitter Leaves

LARGE PLATES

GRANARY BEEF BURGER 17
Monterey Jack, Burger Relish, Vegetables, Brioche Bun, Extra Crispy Fries
Add Bacon, Haggis, Onion Rings, Extra Cheese for 2

PLANT BASED BURGER **v, vg available** 17
Moving Mountains Patty, Vegan Cheese, Burger Relish, Vegetables, Brioche Bun, Extra Crispy Fries

TRADITIONAL FISH & CHIPS 18.5
Crispy Battered Haddock Fillet, Chunky Chips, Mushy Peas, Tartar Sauce, Fresh Lemon

SIDES

ALL 4.5

CREAMED POTATO **v**

CHUNKY CHIPS **vg**

SKINNY FRIES **vg**

TRUFFLE & PARMESAN FRIES **+1.5 v**

SAUTEED GREENS **v, vg available**

MAPLE GLAZED ROOTS **v, vg available**

MAC & CHEESE **v**

ONION RINGS **v, vg available**

PUDDINGS

STICKY TOFFEE PUDDING **v** 8
Guinness Toffee Sauce

BAKED VANILLA CHEESECAKE **v** 9
Pineapple & Mango Compote

CHOCOLATE FONDANT & SALTED **v** 12.5
Caramel Ice Cream
Please allow 15 minute cooking time

SELECTION OF ICE **v, vg available** 5
CREAMS & SORBETS
Ask Your Server for Today's Selection



For our guests with allergies or special dietary needs: We prepare and serve products that contain all 14 major allergens. Although we and our suppliers take every care in preparing your meal, regular kitchen operations across our supply chain involve shared cooking and preparation areas. For these reasons, we cannot guarantee that any menu item will be completely free of allergens. Scan here for this menu's detailed dietary and allergen information.

v vegetarian **vg** vegan

ref: 11/24

A discretionary service charge of 10% will be added to your bill, with 100% of this optional amount going directly to our team.

EST.  2006

GRANARY

CASUAL DINING & DRINKING