

APEROL SUMMER BRUNCH

£25 per person • Includes 2 Aperol Spritz and Brunch Dish

MAIN

SHREDDED DUCK

Sweet Potato Hash, Poached Egg, Avocado, Macadamia, Mango

BRIOCHE FRENCH TOAST

Pulled Beef Cheek, Poached Egg, Brown Butter Hollandaise

AVOCADO TOAST (VG)

Lime, Coriander, Red Pepper, Sourdough Toast, Super Seeds

SMOKED PETERHEAD HADDOCK

Seaweed Fritters, Preserved Lemon, Dill, Brown Crab Mayo

BURRATTA (V)

Muhamarra, Walnuts, Pomegranate, Poached Egg

3 FLUFFY PANCAKES

With Your Choice Of:-

Macaroni, Sticky Glazed Beef

Crispy Fried Chicken, Sriracha, Burger Cheese Melt

Kale, Honey Roast beet, Goats Cheese Crumb (vg)

Triple Cheese, Red Onion Jam, Rocket - Applewood, Taleggio, Brie (v)

Ramsey's Haggis & Black Pudding, HP Brown Sauce

Summer Berries, Katy Rodgers Yoghurt



SWEET

PINA COLADA PANNA COTTA 5

Pineapple, Passion Fruit, Mango

DARK CHOCOLATE & ESPRESSO MARQUISE 7

Chocolate Soil, Almond

STRAWBERRY BAVAROIS (V) 7

Honeycomb Studded Chocolate Strawberries, Ginger Crumb

SIDES

Bacon, Maple Drizzle 3

Chilli Fried Eggs 3

Hispi Cabbage, Cashew Nut Butter, Sriracha (vg) 5

Cucumber Salad, Chilli, Lime, Peanuts, Cashews (vg) 5

French Fries, Rosemary Salt 4

Heirloom Tomato Salad, Balsamic Vinegar 5

Truffle Fries, Parmesan 5

Mini Mac & Triple Cheese 5

APEROL COCKTAILS All £9

APEROL SPRITZ

Aperol, Soda, Bubbles

SAY HELLO TO SUMMER

Aperol, Campari, Apricot, Citrus, Agave, Bubbles

AMALFI

Aperol, White Rum, Citrus, Pineapple, Almond

BRUNCH PUNCH

Aperol, Gin, Citrus, Marmalade, Passion Fruit

EST.



2006

GRANARY

CASUAL DINING & DRINKING