

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 22
 Served Pink with Horseradish

PORK SHOULDER 21
 Crackling, Apple Sauce

SHARING SPATCHCOCK CHICKEN FOR FOUR 65
 Red Wine Jus

Half Portion for 35

Quarter Portion for 20

BUTTERNUT & LENTIL WELLINGTON **vg** 18
 Vegetarian Jus

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

29.5 PER PERSON

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

NIBBLES

OLIVES 4

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

PORK SCRATCHINGS 5
 Leek Mayonnaise

SMALL PLATES

SOUP OF THE DAY **v, vg available** 8
 Salted butter, Sourdough

PORK BELLY 9
 Celeriac Remoulade

TOMATO & RICCOTTA TARTLET 10
 Basil Oil, Dressed Endive

LARGE PLATES

GRANARY BEEF BURGER **v, vg available** 18
 Monterey Jack, Burger Relish, Vegetables, Brioche Bun, Extra Crispy Fries
 Add Bacon, Haggis, Onion Rings, Extra Cheese for 2

HALLOUMI BURGER **v, vg available** 17.5
 Crispy Halloumi, 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 5.5

CREAMED POTATO **v**

CHUNKY CHIPS **vg**

SKINNY FRIES **vg**
 Upgrade to Truffle & Parmesan Fries for +1.5

SAUTEED GREENS **v**

MAPLE GLAZED ROOTS **v, vg available**

GRANARY MAC N CHEESE **v**

ONION RINGS **v, vg available**

PUDDINGS

STICKY TOFFEE PUDDING 8.5
 Guinness Toffee Sauce, Cream **v**

CHOCOLATE FONDANT & SALTED CARAMEL ICE CREAM 12.5
 Please allow 15 minute cooking time **v**

SELECTION OF ICE CREAMS & SORBETS **v, vg available** 8

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: 03/26

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

EST.  2006

GRANARY

CASUAL DINING & DRINKING