

The GRANARY

FLATBREADS

Freshly Baked, Made to Order

Cheese & Fire Braised Tomato (V)	£8.00
Veysel Olive Oil, Oregano, Parsley	
Roast Garlic & Za'atar (VE)	£8.00
Parsley	
King Oyster Mushroom (VE)	£8.00
Oregano Zest, Truffle Oil	
Spiced Mince Lamb	£9.00
Garlic Yoghurt, Parsley, Pickled Onions	

SMALL PLATES

Crispy Aubergine (GF, V)	£8.00
Toasted with Sesame, Baba Ganoush, Pomegranate Molasses	
Fried Chicken (GF)	£9.50
Quince Hot Sauce, Lemon, Baby Coriander	
Grilled Lamb Chops (GF)	£10.00
Salsa Verde, Hung Yoghurt, Lemon	
Blackened Courgette (VE, GF)	£8.00
Crispy Chilli Oil, Labneh, Parsley, Smoked Salt	
Gambas (GF)	£12.50
Prawns, Turkish Butter, Parsley, Lemon Wedge	
Seared Halloumi (V, GF)	£9.00
Heritage Tomatoes, Black Olive Caramel, Pickled Fennel & Herb Salad	

BOWLS & BUNS

Blackened Courgette Bun (V)	£9.50
Ezme Tomato, Baby Gem	
Lamb Kofta Bun	£10.00
Garlic Yoghurt, Baby Gem	
Fried Chicken Bun	£10.00
Quince Hot Sauce, Beetroot Slaw	
Baked Eggs (V)	£10.00
Tomato Sauce, Grilled Peppers, Eggs, Flatbread	
The Granary Grain Bowl (GF, VE)	£10.00
Tabbouleh, Seasonal Market Vegetables, Seasonal Leaves, Hummus, House Pickles	

Add to your bowl:

Soft-Boiled Egg 3 (GF, V) - Merguez Sausage 3 (GF)
Grilled Aubergine 4 (GF, VE) - Grilled Chicken 4 (GF)
Smoked Salmon 3.5 (GF) - Fried Chicken 5 (GF)

PERSIAN SHARING SUNDAY ROAST

12-5 Every Sunday

All served with Jewelled rice, flatbreads, parsley & sumac onion salad, ras el hanout carrots

Slow Cooked Lamb with Garlic, Pomegranate, Lemon	£52.00
Saffron Marinated Chicken	£48.00
Fire Roasted Seasonal Vegetables	£35.00

DIPS (Gluten Free option available) **£4.50**
Served with our homemade crisp bread

Confit Garlic & Parsley Labneh (V)

Fava Hummus (VE) *Add Crispy Lamb for £0.50*

Fire Braised Tomato Ezme (VE)

Beetroot Borani (V)

COOKED OVER FIRE

Lamb Leg Shawarma	£25.00
Tabbouleh, Mixed Leaf Salad, Sumac	
Grilled Half Chicken (GF)	£20.00
Spiced Chicken, House Shatta Sauce, Hung Yoghurt, Parsley, Oregano	
Flame Grilled Flat Iron (GF)	£25.00
Chermoula Butter	
Market Fish (GF)	£24.00
Grilled Whole Sea Bream, Muhammara Butter, Pickled Fennel, Orange	
Vegetable Tagine (VE)	£16.00
Quinoa, Seasonal Leaves, Pomegranate	
Imam Bayildi (V, GF)	£16.00
Grilled Aubergine, Tomato Ragu, Yoghurt, Herb Salad, Pomegranate, Nigela Seeds	

SKEWERS

 (Gluten Free option available)

All served with flatbread, garlic yoghurt, grilled chilli, sumac onion & parsley salad

Halloumi & Cabbage (V)	£18.00
Salsa Verde Dressing	
Lamb Kofta	£21.00
Zhoug Harissa Dressing	
Chicken Shish	£20.00
Granary Rub	
Chicken Wings	£19.00
Shawarma Spiced	

FEASTING SPECIALS

All served with roasted seasonal vegetables, tabbouleh, herb salad, house pickles & flatbreads. Serves 2-3 people

Slow Roasted Persian Lamb	£52.00
Garlic Yoghurt	
Spiced Grilled Chicken	£48.00
Spiced Raisin Sauce	
Grilled Aubergine (VE)	£35.00
Tomato Ragu	

SIDES

Koffman Fries (VE, GF)	£4.50
Ras El Hanout, Oregano, Parsley	
Seasonal Leaves (VE, GF)	£4.50
Orange, Pickled Fennel	
Plain Flatbread (VE)	£3.00
House Pickles (VE, GF)	£4.50
Seasonal Vegetables, Veysel Olive Oil	

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

The GRANARY

Built in 1869 as a grain store on Bristol's historic harbour, The Granary has always been a place where worlds meet. In the '70s, its walls came alive with rock, welcoming legendary names to Bristol.

Today, we honour that Byzantine heritage through bold spices, vibrant flavours and fire-led cooking — inspired by the journeys of ingredients and the spirit of this remarkable building.

OUR SUPPLIER MAP



Our seasonal and sustainable menu is dedicated to uncomplicated comfort food bursting with flair and imagination.

We believe in treating outstanding produce with the utmost care, using only the very best, fresh ingredients sourced from our handpicked suppliers and artisans.

THE GRANARY BRISTOL

COUNTER CULTURE KOMBUCHA 1 mile

Raw kombucha brewed in Bristol, unfiltered, organic and carbon-neutral.

BRISTOL PASTRY KITCHEN - 0.5 miles

Small batch artisan bakery led by Keisha on Wine Street.

LOST AND GROUNDED BREWERY 1.5 miles

A local brewery producing clean well-made beers rooted in classic European brewing.

BRISTOL DISTILLING CO. 1 mile

Independent distillers producing small-batch spirits with a clear well-defined style.

NANONA 1.5 miles

A small importer sourcing from Italy's best producers and dairies.

VEYSEL OIL 1.5 miles

Cold-pressed oils from James' family farms in Turkey, part of our kitchen from the start and part of our team.

TRIPLE CO ROAST 2.8 miles

Speciality coffee, roasted in Bristol in small batches for consistency and balance.

DEGUSTA 1.5 miles

Seasonally sourced local produce and Mediterranean ingredients.

NECTAR - 3 miles

A local supplier supporting our kitchen with fresh, day-to-day ingredients we rely on.

THE APERITIVO CO. - 3 miles

A Bristol producer making classic-style aperitifs with a focus on balance and drinkability.

BUXTON BUTCHERS 16 miles

Premium catering butchers in Bristol & South West UK. Supplying quality meat from selected farms with family roots in butchery since 1891.

IFORD CIDER 16 miles

Somerset cider made from apples grown, pressed and bottled on the same farm.

MORE WINES 19 miles

Independent wine merchants sourcing small producers.

SHIPTON MILL 30 miles

Organic flour, stoneground in Gloucestershire using traditional methods

FOREST PRODUCE 50 miles

Seasonal fruit and veg sourced from growers across the South West.

LONGMAN'S DAIRY 70 miles

West Country dairy, known for traditionally made cheeses and quality milk.

WING OF ST MAWES 155 miles

Cornish seafood, landed and delivered fresh in line with the seasons.

WRIGHT BROTHERS - 100 miles

Responsibly caught, in-season fish from Devon's waters, often on your plate within 24 hours.

LAND'S END