

SILO

From grain to glass - these timeless classics are a tribute to where it all began.

OLD FASHIONED 11

Johnnie Walker Black Label, Demerara Sugar, Angostura Bitters, Orange
(Bourbon available upon request.)

MARGARITA 12

Casamigos Blanco Tequila, The Aperitivo Orange Triple Sec, Lime Juice, Agave

SPICY MARGARITA 12

Casamigos Blanco Tequila, Fair Chipotle Liqueur, Lime Juice, Agave, Tabasco, Chilli Tincture, Tajin

PORNSTAR MARTINI 11

Smirnoff Vanilla Vodka, Passionfruit Liqueur, Passionfruit, Bristol Syrup Co Vanilla Syrup, Pineapple, Fizz

NEGRONI 11

Tanqueray London Dry Gin, The Aperitivo Red Bitter, The Aperitivo Rosso Vermouth, Orange Bitters

WHISKY SOUR 11

Johnnie Walker Red Label, Lemon Juice, Sugar, Angostura Bitters, Miraculous Foamer

MOJITO 11

Havana 3 Rum, Lime, Mint, Sugar, Soda

ESPRESSO MARTINI 11

Smirnoff Vanilla Vodka, Tia Maria Coffee Liqueur, Triple Co Roast BS1 Espresso, Bristol Syrup Co Vanilla Syrup, Chocolate Bitters

DIRTY MARTINI 12

Veysel Gold Star Olive Oil Fat Washed Tanqueray Gin, The Aperitivo Dry Vermouth, Orange Bitters, Orange Twist, Veysel Olive Oil Droplets, Olive

RASPBERRY DAIQUIRI 11

Havana 3 Rum, Lime Juice, Raspberry, Sugar

*Looking for something else? More classic cocktails
are available upon request.*

ROCK N ROLL

Bold flavours, louder twists- cocktails inspired by our rock n roll past.

DEVIL IN MY SIDECAR

11

Courvoisier Cognac, King's Ginger Liqueur, Lemon Juice, Demerara Sugar

CRAZY IN LOVE

11

Wray & Nephew Rum, Havana 3 Rum, Raspberry, Pineapple, Orange, Sugar

EMERALD SOUR

11

Aba Pisco, Midori, Lime Juice, Sugar, Maraschino Cherry Droplets, Miraculous Foamer

(A nod to Thin Lizzy's big hit - Emerald. Thin Lizzy played at The Granary Club on 17th May 1971)

RUBY SOUR

12

Johnnie Walker Black Ruby, Cherry Heering, Lemon, Maraschino Cherries, Chocolate Bitters, Miraculous Foamer

WHOLE LOTTA RUM

12

Havana 7 Rum, Lime Juice, Demerara Sugar, Mint, Angostura Bitters, Fizz

SULTANS OF SLING

12

Tanqueray No. Ten Gin, Amaro Montenegro, The Aperitivo Orange Triple Sec, Cherry Heering, Lime Juice, Pineapple, Grenadine, Angostura Bitters, Soda

(A play on Dire Straits epic track - Sultans of Swing. Dire Straits played at The Granary Club on 29th June 1978)

NAKED AND FAMOUS

14

Casamigos Mezcal Joven, Yellow Chartreuse, Venice Aperitivo, Lime Juice

ONLY FOOLS AND HORSES

"Lovely Jubbly" - this playful section is a salute to the unexpected, inspired by a scene that became TV history.

RODNEY'S FASHION IS BANANAS

12

Discarded Banana Rum, Banane Du Bresil, Demerara Sugar, Angostura Bitters, Banana Chip

THE JOLLY BOYS MARGARITA

11

Casamigos Blanco Tequila, Licor 43, Lime Juice, Pineapple, Agave

PLONKERS LYCHEE MARTINI

11

Ketel One Vodka, The Aperitivo Dry Vermouth, Lychee, Lemon Juice, Absinthe Spray

THE DELGRONI

13

Casamigos Mezcal Joven, Casamigos Blanco Tequila, Venice Aperitivo, The Aperitivo Dry Vermouth, Orange Bitters, Flamed Orange

PECKHAM PEAR SPRITZ

11

Ketel One Vodka, Pear Puree, Elderflower, Lemon Juice, Mint, Cucumber, Soda

CASSANDRA'S COSMO

12

Belvedere Vodka, The Aperitivo Orange Triple Sec, Lime Juice, Cranberry, Flamed Orange

BANANA COLADA

12

Discarded Banana Rum, Appletons Estate Signature Rum, Pineapple, Lime, Coco Real

YUPPY LOVE

12

Black Cow Vodka, Aperitivo Rosé Vermouth, Dried Raspberries

NO AND LOW ALCOHOLIC COCKTAILS

AMARETTI SOUR

9

Amaretti, Lemon Juice, Sugar, Miraculous Foamer

GRANARY GARDEN

9

Tanqueray 0%, Lime Juice, Elderflower, Cucumber, Mint, Soda, Lime Leaf

RASPBERRY BLUSH

9

Lychee, Raspberry Shrub, Almave Blue Agave, Lemon, Mint, Sugar

TIKI PICANTE

9

Tanqueray Sevilla 0%, Falernum, Pineapple Juice, Passionfruit, Lime, Chilli Tincture, Tabasco, Orange, Tajin

PLATES & BITES

Served until 9pm

DIPS

Served with homemade crispy flatbread

Confit Garlic & Parsley Labneh (V)	4.50	Fava Hummus (VE) Add crispy lamb + 0.50	4.50
Fire Braised Tomato Ezme (VE)	4.50	Beetroot Borani (V)	4.50

FLATBREADS

Cheese & Fire Braised Tomato (V)	8.00	Crispy Aubergine (GF, V) Toasted with sesame, baba ganoush & pomegranate molasses	8.00
Roast Garlic & Za'atar (VE)	8.00	Fried Chicken (GF) Quince hot sauce & lemon	9.50
King Oyster Mushroom (VE) Truffle orange zest	8.00	Grilled Lamb Chops (GF) Salsa verde & mint yoghurt	10.00
Spiced Mince Lamb	9.00	Blackened Courgette (VE, GF) Crispy chilli oil & labneh	8.00

SMALL PLATES

SKEWERS

Gluten free option available. Served with flatbread, garlic yoghurt, grilled chilli, sumac onion & parsley salad.

Halloumi & Cabbage (V) Herb dressing	18.00
Lamb Kofta Zhoug harissa dressing	21.00
Chicken Shish Granary rub	20.00

FROM THE FIRE

Flame Grilled Flat Iron (GF) Chermoula butter & pickled grapes	25.00
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SIDES

Koffmann Fries (VE, GF) Ras el hanout, oregano & parsley	4.50
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