

The
GRANARY
CLUB

*Private Hire
& Events*



BUILT
1869

A historic Bristol landmark



AN HISTORIC LATE NIGHT COCKTAIL BAR

the Granary Club was Bristol's home of rock, with over 1,500 groups appearing on the club's tiny stage including Thin Lizzy, Dire Straits and Status Quo.

We're delighted to once again be opening the doors to this historic venue, and whether you are a returning rocker or a new kid on the block, you are most welcome.

WHAT WE OFFER

WEDDING RECEPTIONS

ENGAGEMENT CELEBRATIONS

ANNIVERSARIES

BIRTHDAY PARTIES

COCKTAIL MASTERCLASSES

WINE TASTING

**COMEDY NIGHTS &
WORKSHOPS**

CORPORATE NETWORKING

ICEBREAKING SESSIONS

THE GRANARY CLUB EXCLUSIVE HIRE

What do Black Sabbath, Byzantine design and Delboy from Only Fools and Horses have in common? They could all be found here at one point, a celebrated music venue that welcomed the likes of Eric Clapton, Dire Straits, Genesis, Thin Lizzies, Def Leppard, Billy Idol, ACDC, Queen, the Sex Pistols and Black Sabbath. A classic scene of Only Fools and Horses filmed here once saw Delboy fall through our bar too.

From weddings to business events, our events team will cater to your every need. We can organise everything from bowl food to canapés and cocktails to suit your event. DJ's, Live musicians, tarot readers, burlesque performers, photographers, sketch illustrators can all be booked via our trusted suppliers list for an additional fee.

*Seated, up to 65 guests
Drinks & canapés, up to 100 guests*





THE GRANARY CLUB PART HIRE

Looking for a smaller event? Just hire part of our space for intimate drinks. Whatever the size we can reserve a part of our elegant and sexy basement bar whilst our team make sure you have the best time sipping cocktails and your tailor-made menu selection.

OUR DRINKS PHILOSOPHY

Here at The Granary Club we work with contemporary and classic techniques to focus on sustainability in our drinks whilst maximising flavour and experience. Working with the chefs upstairs in The Granary's kitchen, we find innovative ways to integrate their surplus ingredients and byproducts into our drinks to create unique textures and flavours, all whilst reducing our waste footprint.



SAMPLE COCKTAILS & WINES

CLUB CLASSICS



Perfect Regal Daiquiri

FRESH • SMOOTH • CITRUS

White Rum, Agricole, Whey Cordial, Lime, Grapefruit Zest

.....



Oleo Sidecar

BRIGHT • WARMING • CLEAN

Cognac, Orange Oleo Saccharum, Lemon, Sage

.....



Fennel Manhattan

RICH • DIGESTIF • HERBAL

Fennel Butter Bourbon, Rye, Orange Oleo Saccharum, Rosso Vermouth, Angostura Bitters

.....



Kulfi Martini

SWEET • NUTTY • SMOOTH

Vodka, White Chocolate, Lemon, Cardamom Milk, Honey



Guava Collins

REFRESHING • APERITIF • BUBBLY

Gin, Cocchi Americano, Clarified Guava Juice, Bubbles

.....



Tepache Highball

NUTTY • FUNKY • JUICY

Rye, Amontillado Sherry, Fermented Pineapple, Lemon, Angostura Bitters

.....



Forest Sazerac

SMOKEY • HERBAL • EARTHY

Porcini Cognac, Rye, Peated Thyme Mist, Angostura Bitters, Absinthe

.....



Coconut Negroni

BITTER • SMOOTH • LIGHT

Gin, Rosso Vermouth, Lemongrass Campari, Coconut Oil

WINES

FIZZ

Di Maria, Prosecco Spumante, Veneto Italy - N.V

Di Maria, Prosecco Spumante Rose, Veneto Italy - N.V

Cotswold Classic English Sparkling, Woodchester Valley England - N.V

Bollinger Special Cuvee

WHITE

Flos de Pinoso Blanco, Alicante (BIB) Spain

Cellier des Chartreux, Viognier, IGP Gard (BIB) France

UAIN, Ravenna Trebbiano, Emilia Romagna (BIB) Italy - 2022

Bodegas Navajas, Rioja Blanco Spain - 2020

RED

Camarada, Malbec, Mendoza Argentina- 2022

Montsable, Pinot Noir, Languedoc-Roussillon France - 2021

Chateau Daviaud, Bordeaux France - 2019

Chateauf-neuf-du-Pape, Les Galets de la Berthaud, Rhone Valley France - 2021

SAMPLE COCKTAILS & WINES

CLUB CLASSICS



Perfect Regal Daiquiri

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White Rum, Agricole, Whey
Cordial, Lime, Grapefruit Zest

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Oleo Saccharum, Rosso Vermouth,
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Vodka, White Chocolate, Lemon,
Cardamom Milk, Honey



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Fermented Pineapple, Lemon,
Angostura Bitters

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Forest Sazerac

SMOKEY • HERBAL • EARTHY

Porcini Cognac, Rye, Peated Thyme
Mist, Angostura Bitters, Absinthe

.....



Coconut Negroni

BITTER • SMOOTH • LIGHT

Gin, Rosso Vermouth, Lemongrass
Campari, Coconut Oil

WINES

FIZZ

Di Maria, Prosecco Spumante, Veneto Italy - N.V

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THE GRANARY CLUB BUFFET MENU

SEASONAL SAMPLE MENU

SHARING BOARDS

MEZZE BOARD

Nocellara olives, Valencian almonds, selection of dips, seasonal crudité and stone-baked flatbreads. (gf*)
£8 per person

CHEESE BOARD

Wookey Hole Cheddar, Somerset Brie, Bath Blue, quince jelly and artisan crackers (gf*)
£8 per person

CHARCUTERIE BOARD

Prosciutto, salami, chorizo, house pickles and toasted crostini (gf*).
£8 per person

BOWLS & BITES

CRISPY FRIED CHICKEN

Quince hot sauce, lemon (gf)
£5 per portion

CRISPY CAULIFLOWER (VE)

Harissa aioli, pomegranate and fresh herbs (gf)
£5 per portion

GRANARY FRIES (VE)

Finished with our signature spice blend (gf)
£5 per portion

FROM THE FIRE

Served with your choice of quinoa tabbouleh or couscous, alongside seasonal leaf salad, house pickles and stone-baked flatbreads.

MARINATED CHICKEN THIGH £12

Persian spices, preserved lemon.

SLOW-ROASTED LAMB SHOULDER £13

Warm spices, garlic and herbs.

CELERIAC & CHICKPEA TAGINE (VE) £11

Apricot, chickpeas and fragrant spices.

SLIDERS

LAMB KOFTA SLIDER

Mint yoghurt, pickled red onion and baby gem (gf*)
£5 per portion

HALLOUMI SLIDER (V)

Chilli jam, rocket (gf*)
£5 per portion

CRISPY CAULIFLOWER SLIDER (VE)

Harissa aioli and pickled slaw (gf*)
£5 per portion

CLUB CANAPÉS

£5 PER ITEM

DEL BOY'S CHEESE & PINEAPPLE BITE (V,GF)

A playful nod to one of The Granary Club's most memorable moments.

BEETROOT-CURED TROUT (GF)

Rye crisp, dill crème fraîche.

SPANAKOPITA (V)

Crisp filo pastry filled with spinach and feta.

GREEK-STYLE LAMB MEATBALLS (GF)

Herb yoghurt and pomegranate.

MINI COCKTAIL SAUSAGES (GF)

Honey mustard glaze.

SEASONAL

£7 PER ITEM

PIGS IN BLANKETS (GF)

Honey-glazed pigs in blankets with cranberry ketchup.

SOMETHING SWEET

TAHINI CHOCOLATE BROWNIE (GF)

£5 per portion

COCONUT & LIME CAKE

£5 per portion

(V) Vegetarian

(VE) Vegan

(GF) Gluten Free

(GF*) can be made gluten free upon request

Please advise your server of any allergies or dietary requirements

Optional Service Charge 12.5% is added to your bill, all tips are distributed 100% to the team

GET IN TOUCH

Our experienced events team look forward to working every step of the way with you to make sure we deliver excellence throughout with a personal touch.

Damien, General Manager



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Booking Terms

Private-event bookings are subject to an agreed minimum spend on food and drinks. A deposit is required to secure your date, and any shortfall against the minimum spend will be payable following the event. A discretionary 12.5% service charge applies separately.

Cancellations made fewer than 28 days before the event may result in the deposit being retained, as private and exclusive spaces may be difficult to resell at short notice. Full terms and conditions are available on request.

