

ALL DAY

BROWN BUTTER BRIOCHE

15

for the table | chocolate, vanilla, pistachio

DESSERT10

Chestnut Cupcake
chestnut sponge cake, French meringue, candied chestnut cream, blackcurrant marmalade

Vanilla Mille-Feuille
puff pastry, vanilla pastry cream, Chantilly cream

Baked Cheesecake
cream-cheese cheesecake, pressed biscuit base

Pistachio Choux
choux pastry, pistachio praliné, pistachio whipped ganache

Pecan and Pumpkin Pie
pecan and treacle tart, pumpkin, caramelised pecan, pecan praline

Dark Chocolate Chancery Torte
chocolate sponge cake, chocolate ganache, passionfruit jam ganache, served by the slice

FROZEN YOGHURT7

Castiglion del Bosco (Tuscany)
fig marmalade, candied figs, fig leaf honey, crunchy almond

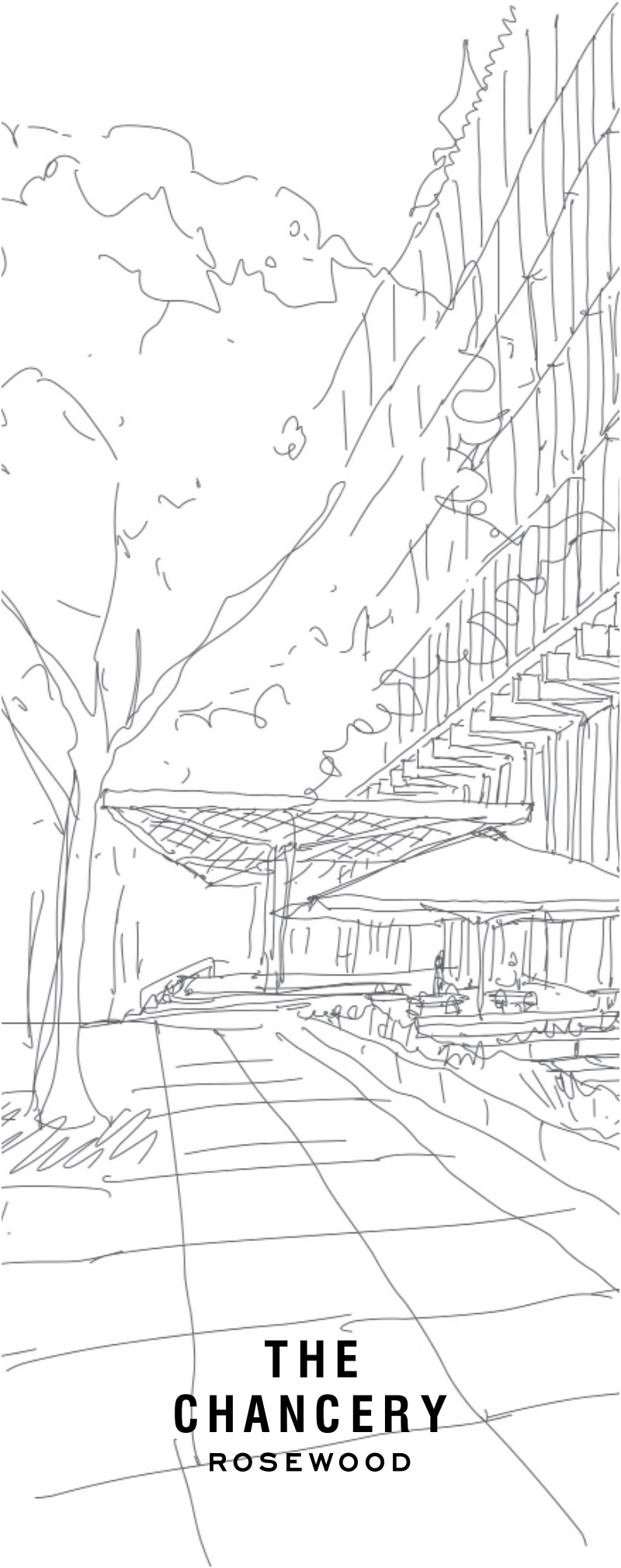
Crillon (Paris)
strawberry marmalade, strawberry coulis, crushed meringue, fresh strawberries

Turtle Creek (Dallas)
blueberries, crushed grains, nuts, honey, dried fruits

A 15% discretionary service charge will be added to your final bill. All prices are in Great British Pounds (GBP) inclusive of VAT. If you have any food allergies or intolerances, please inform your server. Adults need around 2,000 kcal a day. £20 per person minimum spend required after 4pm.

WELCOME TO GSQ

GSQ is Mayfair’s cafe and all-day dining destination, centred around quality, ease and connection. Grosvenor’s Square’s GSQ Cafe moves seamlessly from morning to night: from Assembly Coffee and freshly baked pastries to start the day, to vibrant seasonal salads and sandwiches throughout the afternoon. Into the evening, Mayfair neighbours and passers-by can enjoy a succinct wine list, aperitivo and sharing plates overlooking Grosvenor Square. With a takeaway counter open all day, every day and an all-weather terrace, the GSQ Cafe is made for the rhythm of Mayfair life.



gsq.

BREAKFAST

Served until 11:30am

<div><div>BROWN BUTTER BRIOCHE</div><div><div>chocolate</div><div> </div><div>vanilla</div><div> </div><div>pistachio</div></div></div> <div>7</div>
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BAKERY

5

Croissant | Pain au Chocolat

Cookies

chocolate chip | double chocolate

Blueberry Muffin

Baguette

butter, seasonal jam

HEALTHY START

10

Chia Seed & Pistachio Parfait

almond milk, raspberry, peach

Granola

Dairy Estate yoghurt, honeycomb, mixed berries

Bircher Muesli

apple, coconut flakes, nut butter

FROM THE SAVOURY COUNTER

Savoury Swirl

coriander & basil pesto, feta, za'atar | muhammara, walnuts

Quiche

smoked salmon, leek

Sausage Roll

Cumberland sausage & haggis | chicken, apricot & pistachio

Croissant

wiltshire ham and cheddar cheese | mozzarella, basil and tomato

Smoked Salmon Bagel

smoked salmon and cream cheese

FROM THE KITCHEN

Crushed Avocado on Sourdough

add poached egg 3

Scrambled Eggs & Smoked Salmon

with toast

Jones' Crumpets

salted butter, honey

Toasted Bagel

Longley Farm cream cheese

LUNCH

Served from 11:30am

FOCACCIA SANDWICHES

Roasted Turkey

pigs in blanket, cranberry, cabbage

Salt Beef Reuben

pickled gherkins, sauerkraut, cheddar, mustard

Black Truffle

Baron Bigod, walnuts, pearc

Smoked Salmon

red onion, capers, cream cheese

Gluten-free options available

SALADS

Lemon Roasted Chicken Breast Salad

cucumber, radish, croutons, lemon juice & olive oil

Winter Salad

freckah, pumpkin, cavolo nero, pickled pear, watermelon radish, dried cranberries, wholegrain mustard & honey

Superfood Salad

quinoa, hispi cabbage, baby gem, kale, edamame, broad beans, english peas, pomegranate, toasted mixed seeds, lemon juice & olive oil

Add Protein

hot-smoked salmon | poached prawns | grilled chicken breast | barrel-aged feta | soft boiled free-range egg

SMALL PLATES

Sliced Focaccia

pumpkin, sage, goat's cheese

Mediterranean Mezze

hummus, baba ghanoush, feta, olives flatbread, seasonal crudité's, smoked almonds

Smoked & Cured Fish

capers, red onion, lemon

Spiced Pumpkin Soup

celery, milk, mustard

DRINKS

COFFEE

Espresso
5

Flat White
6

Latte
6

Cappuccino
6

Americano
5

Iced Coffee
6

Turmeric Latte
6

Matcha Latte
7

TEA

Earl Grey
6

English Breakfast
6

Chamomile
6

Jade Sword
6

Peppermint Leaf
6

Lemongrass & Ginger
6

Jasmine Silver Needle
6

SOFT

Coca Cola | Coke Zero | Diet Coke | Sprite
4

Double Dutch

double lemon | grapefruit | ginger beer

Kombucha

Jasmine Botanica | Sencha Green

JUICE

Ironman

pineapple, apple, carrot, beetroot, ginger

Green Magic

apple, celery, orange, spinach, lemon, ginger

Royal Blush

orange, pink grapefruit, lemon, cayenne pepper, turmeric

Orange
6

Grapefruit
6

DRINKS

WINE

125ML / 750ML

Sparkling
6

Pol Roger, Brut Réserve
25 / 125

Nyetimber, Classic Cuvée
20 / 95

Ruinart, Blanc de Blancs
50 / 250

White
6

Domaine Lafage, Grenache Gris 'Les Sardines'
8 / 35

Craggy Range, Sauvignon Blanc, Te Muna
16 / 68

Raymond Vineyards, Chardonnay 'R' Collection
18 / 75

Domaine Bernard Defaix, Chablis 1er Cru 'Côte de Lechet'
22 / 105

Rosé
6

Rumor, Rosé, Provence, France
18 / 75

Red
6

Domaine Lafage, Grenache Rouge 'Les Sardines'
8 / 35

Yering Station, Village Pinot Noir
16 / 68

Varner Wines, Foxglove Cabernet Sauvignon
16 / 75

Vietti, Langhe Nebbiolo Perbacco
22 / 105

BEER

Soho Lager
9

Soho West Coast American Pale Ale
9

Lucky Saint N/A Lager
8

BOTTLED COCKTAILS

Bocktailed

negroni | old fashioned

Pentire Non-Alcoholic Margarita (for 2)
32