

ALL DAY

BROWN BUTTER BRIOCHE

15

for the table | chocolate, vanilla, pistachio

DESSERT

10

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 YOGHURT

7

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.

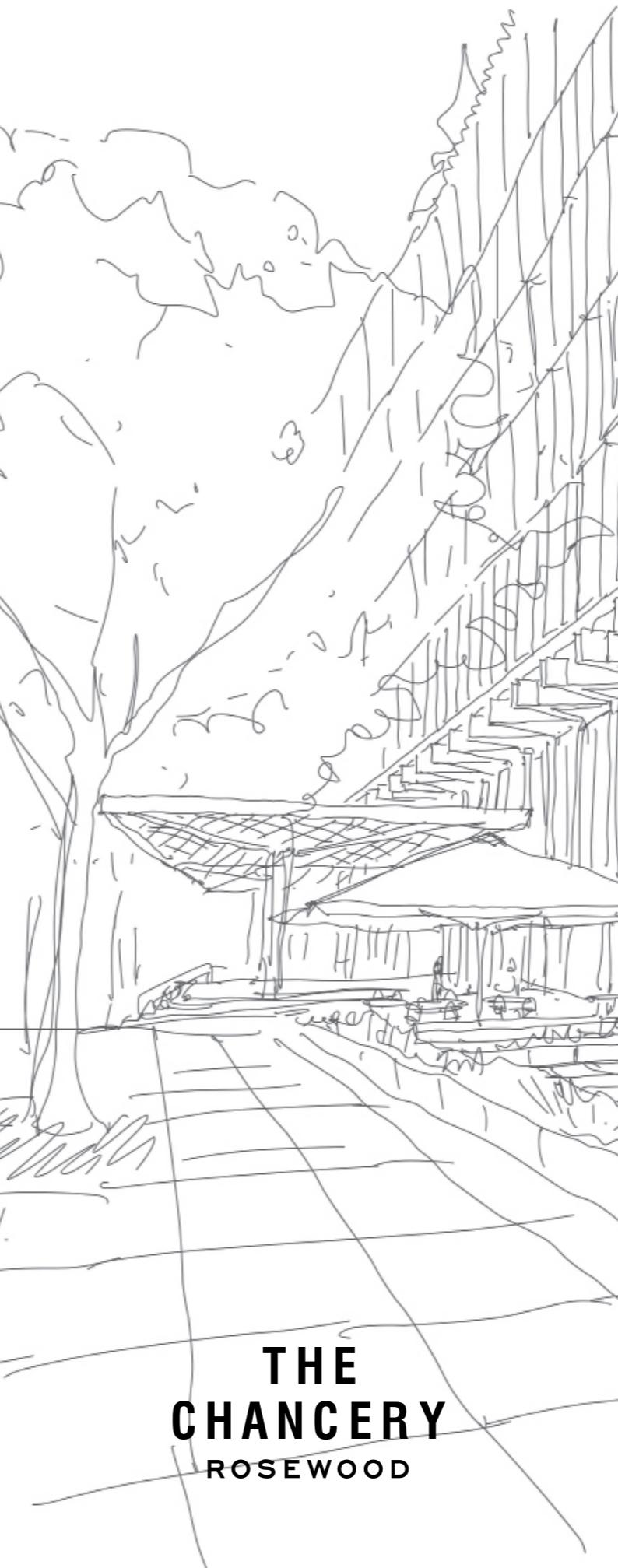
If you have any food allergies or intolerances, please inform your server.

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

BROWN BUTTER Brioche	7
<i>chocolate vanilla pistachio</i>	

BAKERY	5
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Croissant | Pain au Chocolat

Cookies
chocolate chip | double chocolate

Blueberry Muffin

Baguette
butter, seasonal jam

HEALTHY START	10
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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
willshire 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

18

Salt Beef Reuben
pickled gherkins, sauerkraut, cheddar, mustard

16

Black Truffle
Baron Bigod, walnuts, pear

30

Smoked Salmon
red onion, capers, cream cheese

16

Gluten-free options available

SALADS

Lemon Roasted Chicken Breast Salad
cucumber, radish, croutons, lemon juice & olive oil

15

Winter Salad
freekah, pumpkin, cavolo nero, pickled pear, watermelon radish, dried cranberries, wholegrain mustard & honey

14

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

14

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

5 each

SMALL PLATES

Sliced Focaccia
pumpkin, sage, goat's cheese

9

Mediterranean Mezze
hummus, baba ghanoush, feta, olives, flatbread, seasonal crudités, smoked almonds

15

Smoked & Cured Fish
capers, red onion, lemon

22

Spiced Pumpkin Soup
celery, milk, mustard

12

Toasted Bagel
Longley Farm cream cheese

6

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
4

double lemon | grapefruit | ginger beer

Kombucha
6

Jasmine Botanica | Sencha Green

JUICE

Ironman
9

pineapple, apple, carrot, beetroot, ginger

Green Magic
9

apple, celery, orange, spinach, lemon, ginger

Royal Blush
9

orange, pink grapefruit, lemon, cayenne pepper, turmeric

Orange
9

Grapefruit
9

DRINKS

WINE

Sparkling
125ML / 750ML

Pol Roger, Brut Réserve
25 / 125

Nyetimber, Classic Cuvée
20 / 95

Ruinart, Blanc de Blancs
50 / 250

White
125ML / 750ML

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

Craggy Range, Sauvignon Blanc, Te Mana
16 / 68

Raymond Vineyards, Chardonnay 'R' Collection
18 / 75

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

Rosé
125ML / 750ML

Rumor, Rosé, Provence, France
18 / 75

Red
125ML / 750ML

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
16

negroni | old fashioned

Pentire Non-Alcoholic Margarita (for 2)
32