

GRANGER & Co.

BREAKFAST UNTIL 12PM

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.50
+ soy, oat milk or our almond milk .60
+ extra shot .60

single origin cold drip 4.00

tea by rare tea company
breakfast, chamomile, peppermint, rooibos,
jasmine silver tip, china green leaf, genmaicha,
lemongrass, earl grey, lemon verbena 3.50

fresh mint tea 3.30

spiced almond milk chai 4.80

matcha latte, iced matcha latte 5.00

black sesame oat latte 5.00

our hot chocolate with pump street 5.00

CLASSICS

toasted dusty knuckle sourdough,
avocado, lime and coriander 10.00
+ poached egg 2.00

ricotta hotcakes, banana
and honeycomb butter 16.00

toasted coconut bread and butter 8.00

scrambled eggs and toasted
dusty knuckle sourdough 10.50

fresh aussie - our gravadlax, poached eggs,
greens, furikake, avocado and
cherry tomatoes 17.00
+ toast 2.15

sweet corn fritters, roast tomato,
spinach and bacon 16.50
+ avocado salsa 3.25

FRUITS, GRAINS

raw bars - date, tahini and cashew 2.00 ea

rye bircher muesli, sour cherry and pistachio 9.00

winter fruit bowl 11.00
+ greek or coconut yoghurt 2.00

brown rice miso porridge,
persimmon and white mulberry 9.50

vegan granola bowl 10.25
+ coconut yoghurt, compote and kinako
+ frozen blueberry and cranberry, fresh banana

JUICES

freshly squeezed orange juice 4.00/5.50
+ ginger shot 1.00

granger greens - apple, cucumber,
spinach, ginger, lime and mint 7.50

autumn citrus - mandarin, carrot,
fennel, lemon and apple 7.50

SMOOTHIES, SHAKES

sunrise - berries, banana, apple juice,
orange juice and yoghurt 7.00

bill's raw - pea milk, banana, date,
almond butter and raw cacao 7.50

golden smoothie - mango, turmeric,
pineapple and aloe vera 7.00

espresso, avocado and vanilla shake 7.50

black sesame shake 7.50

EGGS, BAKERY

two poached, soft-boiled or sunny eggs
and toasted dusty knuckle sourdough 8.50

toasted dusty knuckle sourdough, rye,
our paleo loaf or our gluten-free bread
with our kaya, marmalade, our jam, grangermite,
honey or our almond butter 4.25

chilli fried egg in our brioche,
watercress and tamarind plum chutney,
with bacon or halloumi 11.50

grilled cheese and our green kimchi
open sandwich 12.50

SIDES

rose harissa 2.00

avocado - avocado salsa -

our green kimchi - roast tomato 3.25

grilled halloumi - seasonal greens 3.75

garlic mushrooms - our pickles 4.00

fennel sausage - grilled wiltshire bacon 4.50

steamed tofu 5.50 - our gravadlax 7.50

PLATES

mushroom xo fried rice, szechuan pepper,
shredded daikon and ginger 15.50
+ poached egg 2.00

braised butter beans, tomato,
oregano and green harissa 11.50
+ grilled halloumi 3.75
+ soft boiled egg 2.00

potato and feta rösti, poached eggs,
our gravadlax and dill yoghurt 17.00

• click & collect, delivery and office catering available •
order at grangerandco.com

• please inform your waiter if you are allergic or intolerant to
any food items before you order - we cannot guarantee the
absence of allergens in our dishes, due to being produced in
a kitchen that contains allergens •

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• a discretionary service charge of 12.5% applies to each bill •

GRANGER & Co.

LUNCH 12-5PM

SMALL PLATES

- marcona almonds 5.50
- green nocerella olives 5.50
- courgette chips, nigella seed and tahini yoghurt 9.50
- crudités, artichoke and tahini dip 8.50
- romesco, greek yoghurt and pomegranate + dusty knuckle sourdough or our paleo 9.50
- crispy chicken, peanut, iceberg and gochujang 13.00

PLATES

- parmesan crumbed chicken schnitzel, creamed corn and shredded fennel 20.50
- bill's coconut curry, choi sum and holy basil, brown rice + fish and prawn 21.50
- + tofu and squash 18.50
- chilli miso salmon, hot and sour aubergine 23.00 + brown rice 1.50
- potato and feta rösti, poached eggs, our gravadlax and dill yoghurt 17.00

BURGERS

- shrimp burger, lemongrass dressing, aioli and shaved radish salad, fries 19.50
- crispy chicken burger, gochujang glaze, peanut, kohlrabi, mint slaw, fries 17.50
- grass-fed beef burger, pickled green chilli, herb mayo, tomato relish, fries 17.00 + cheese 1.75

SIDES

- seasonal greens, lemon dressing 3.75
- grilled broccoli, citrus sesame dressing 6.50
- french fries 5.00
- bill's green salad, yuzu kosho and fresh ginger dressing 7.00

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• consuming burgers cooked less than well done may increase the risk of foodborne illnesses, particularly for those who are very young, elderly, pregnant or anyone with a weaker immune system •

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CLASSICS

- ricotta hotcakes, banana and honeycomb butter 16.00
- scrambled eggs and toasted dusty knuckle sourdough 10.50
- fresh aussie - our gravadlax, poached eggs, greens, furikake, avocado and cherry tomatoes 17.00 + toast 2.15
- sweet corn fritters, roast tomato, spinach and bacon 16.50 + avocado salsa 3.25
- grilled cheese and our green kimchi open sandwich 12.50

SALADS, BOWLS

- prawn and chilli linguine, garlic and rocket 19.50
- braised butter beans, roast fennel, tahini, cucumber, dill and mint salad 15.00
- seared tuna, seasoned rice, avocado, turmeric pickled daikon, and furikake 20.50
- braised short rib and shiitake broth, sesame greens, egg noodles and daikon 18.50
- buckwheat bowl, grated candy beetroot, carrot and kohlrabi, toasted sesame and sour plum dressing 13.50
- grilled lemongrass chicken, shredded cabbage, holy basil, nuoc cham and crispy shallots 18.75
- chopped salad - edamame, courgette, tomato, cabbage, crunchy chickpeas, beetroot, corn and citrus sesame dressing 13.50

ADD

- rose harissa 2.00
- avocado - avocado salsa - our green kimchi - roast tomato 3.25
- grilled halloumi - seasonal greens 3.75
- garlic mushrooms - our pickles 4.00
- fennel sausage - grilled wiltshire bacon 4.50
- steamed tofu, ginger and sesame 5.50
- grilled chicken breast 6.00
- our gravadlax - miso salmon 7.50

SWEET

- raw bars - date, tahini and cashew 2 ea
- salted peanut brittle 4.75
- dark chocolate pistachio fudge 4.75
- baked lemon cheesecake, blueberry and hibiscus compote, nut and buckwheat crumb 9.50
- miso chocolate and hazelnut pot, salted praline 8.50
- our cold drip coffee tiramisu 9.00
- brown sugar pavlova, blackberry, sour cherry and pistachio, yoghurt cream 10.00

GRANGER & Co.

DINNER FROM 5PM

APÉRITIF

- brut réserve nv billecart-salmon, champagne, france 14.00
- fig leaf spritz - parafante, sparkling riesling and soda 11.00
- rosa t&t - pink tequila, grapefruit and tonic 11.00
- pentire and tonic (zero proof) 7.50

SMALL PLATES

- marcona almonds 5.50
- green nocerella olives 5.50
- courgette chips, nigella seed and tahini yoghurt 9.50
- crudités, artichoke and tahini dip 8.50
- romesco, greek yoghurt and pomegranate + dusty knuckle sourdough or our paleo 9.50
- tuna tartare, avocado, masa chips, lime and chilli 13.00
- crab toast, pickled nashi pear, cucumber, brown crab and sriracha aioli 12.50
- raw carrot salad, candied walnut and miso dressing 8.50
- our gravadlax, pickled cucumber, cream cheese and toasted rye 12.00
- crispy chicken, peanut, iceberg and gochujang 13.00

SALADS, BOWLS

- prawn and chilli linguine, garlic and rocket 19.50
- braised butter beans, roast fennel, tahini, cucumber, dill and mint salad 15.00
- buckwheat bowl, grated candy beetroot, carrot and kohlrabi, toasted sesame and sour plum dressing 13.50
- chopped salad - edamame, courgette, cabbage, tomato, crunchy chickpeas, beetroot, corn and citrus sesame dressing 13.50

ADD

- avocado 3.25 - grilled halloumi 3.75
- steamed tofu, ginger and sesame 5.50
- grilled chicken breast 6.00
- our gravadlax 7.50 - miso salmon 7.50

PLATES

- steamed hake, mussels, grilled courgette and green sauce 22.00
- parmesan crumbed chicken schnitzel, creamed corn and shredded fennel 20.50
- shrimp burger, shaved radish, iceberg, lemongrass dressing, aioli, fries 19.50
- chilli miso salmon, hot and sour aubergine 23.00 + brown rice 1.50
- sake braised duck leg, plum, watercress and 7-spice crispy potatoes 24.00
- koji pork, daikon and nashi relish, mizuna salad and ponzu dipping sauce 19.00
- grass-fed beef burger, pickled green chilli, herb mayo, tomato relish, fries 17.00 + cheese 1.75
- bill's coconut curry, choy sum, holy basil and brown rice + fish and prawn 21.50 + tofu and squash 18.50

SIDES

- seasonal greens, lemon dressing 3.75
- grilled broccoli, citrus sesame dressing 6.50
- french fries 5.00
- bill's green salad, yuzu kosho and fresh ginger dressing 7.00

DESSERT

- salted peanut brittle 4.75
- dark chocolate pistachio fudge 4.75
- ice cream - ask our team for our flavours 2.75 per scoop
- miso chocolate and hazelnut pot, salted praline 8.50
- baked lemon cheesecake, blueberry and hibiscus compôte, nut and buckwheat crumb 9.50
- our cold drip coffee tiramisu 9.00
- brown sugar pavlova, blackberry, sour cherry and pistachio, yoghurt cream 10.00

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DRINKS

JUICES

freshly squeezed orange juice 4.00/5.50
+ ginger shot 1.00

granger greens - apple, spinach,
ginger, cucumber, mint and lime 7.50

autumn citrus - mandarin, carrot,
fennel, lemon and apple 7.50

SMOOTHIES, SHAKES

bill's raw - banana, date, raw cacao,
almond butter and pea milk 7.50

sunrise - berries, banana, apple juice,
orange juice and yoghurt 7.00

golden smoothie - mango, turmeric,
pineapple and aloe vera 7.00

black sesame shake 7.50

espresso, avocado and vanilla shake 7.50

SODAS, BOTANICALS

our lemonade - our ginger ale 4.50

our passion fruit soda 4.75

turmeric and tonic 4.75

jarr kombucha
ginger or passion fruit 6.00

agua de madre kefir water 6.50

complimentary still or sparkling filtered water
bottled still or sparkling water 4.80

COCKTAILS

pentire and tonic (zero proof) 7.50

passion fruit bellini 11.00

bills bloody mary - vodka, korean chilli,
yuzu, celery and lemon 11.00

rosa t&t - pink tequila, grapefruit
and tonic 11.00

bill's 75 - pet nat, gin,
raspberry and lemon 12.00

fig leaf spritz - parafante, sparkling
riesling and soda 11.00

shiraz negroni - shiraz gin, bizzarro
bitter and vermouth 11.50

ginger and shiso mojito - rum, shiso,
ginger and lime 11.50

umeshu and soda 11.00

grapefruit and coriander margarita -
tequila, cointreau and lime 11.50

passiflora fizz - kombucha, aperol
and passion fruit 11.00

mandarin pisco sour - pisco, mandarin,
rosemary and lemon 11.50

jasmine blossom - beebble honey vodka,
sake, jasmine and orange 12.00

whisky highball - earl grey,
beebble honey whisky, lemon and soda 11.50

bill's espresso martini - our cold drip liqueur,
vodka and hazelnut 12.00

classic cocktails are also
available on request

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.50

+ soy, oat milk or our almond milk .60
+ extra shot .60

single origin cold drip 4.00

tea by rare tea company
breakfast, chamomile, peppermint, rooibos,
jasmine silver tip, china green leaf, genmaicha,
lemongrass, earl grey, lemon verbena 3.50

fresh mint tea 3.30

spiced almond milk chai 4.80

matcha latte, iced matcha latte 5.00

black sesame oat latte 5.00

our hot chocolate with pump street 5.00

BEER

40ft disco pils 4.8% (390ml) 5.00

braybrooke helles lager 4.2% (330ml) 5.80

kernel table beer 2.8% (330ml) 5.50

thornbridge am:pm ipa (gf) 4.5% (330ml) 5.80

stone & wood pacific ale 4.4% (330ml) 5.80

days lager 0% (330ml) 5.50

days pale ale 0% (330ml) 5.50

hawkes cider 4.5% (330ml) 5.50

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	SPARKLING	750ML	125ML
brut sparkling riesling paulett trillians, clare valley, australia		46.00	8.00
pet nat negrette rosé nv le roc ambulle, fronton, france Nat Org		48.00	9.75
brut réserve nv billecourt-salmon, champagne, france		85.00	14.00
brut rosé nv billecourt-salmon, champagne, france		95.00	

	WHITE	750ML	375ML	175ML
catarratto tule bianco, sicilia, italy Org		28.00	14.00	7.00
colombard/manseng arcolan, plaimont, côtes da gascogne, france		31.00	15.50	7.50
vinho verde loureiro, AB valley wines, minho, portugal		33.00		
grüner veltliner wagramer selektion, heiderer-meyer, austria Sus		36.00	18.00	9.25
semillon karri vineyards, margaret river, australia Bio Nat Org		40.00		
macabeo blanco el risco, aragón, spain Sus		42.00	21.00	10.50
palomino el pinto, hacienda la parrilla, andalucia, spain		44.00	22.00	11.00
verdicchio di matelica azienda colle stefano, marche, italy Org		46.00	23.00	11.00
muscadet garance, pierre luneau-papin, loire, france Bio		48.00		
sauvignon blanc ruakana, marlborough, new zealand Org		50.00		
gavi di gavi masseria dei carmelitani, vite colte, piemonte, italy		53.00	26.50	13.50
chablis domaine gérard tremblay, burgundy, france		55.00		

	RED			
nero d'avola tule rosso, sicilia, italy Org		28.00	14.00	7.00
aglianico rosso vignali, basilicata, italy		31.00	15.50	7.50
moristel bodega pirineos, somontano, spain		33.00		
garnacha/tempranillo pinuaga, la mancha, spain Org		35.00	17.50	8.50
cabernet sauvignon karri vineyards, margaret river, australia Bio Org		39.00		
syrah/grenache/mourvèdre château jau, côtes roussillon, france Org/Sus		43.00		
sangiovese rosso di montepulciano, crociani, toscana, italy		46.00	23.00	11.00
nebbiolo mesdí, casina bric, piemonte, italy Sus		49.00	24.50	12.50
merlot tattarattat, château picoron, bordeaux, france Sus		53.00		
tempranillo/graciano/garnacha lz, bodega lanzaga, rioja, spain Org		56.00	28.00	14.50
pinot noir evolution, sokol blosser, oregon, usa Org		60.00	30.00	15.50
grenache like raindrops, jauma, mclaren vale, australia Org		63.00	32.00	16.50

	ORANGE, ROSÉ			
falanghina/trebbiano vincenzo di vaira, molise, italy		38.00	19.00	9.75
grenache/syrah/carignan réserve de gassac, languedoc, france Org		35.00	17.50	9.00

Bio biodynamic Nat natural Org organic Sus sustainable

125ml glasses are available on request