

freshly squeezed orange juice 6 / 7.5  
+ ginger shot 1

sunrise - berries, banana, apple juice,  
fresh orange juice and kefir yoghurt 8.5

bills raw - banana, medjool date, our  
almond butter, raw cacao and pea milk 8

spiced pear bellini 12

#### FRUIT, GRAINS

cacao bites - medjool dates, almonds  
and raw cacao 3 ea

young coconut and oat milk chia seed pot,  
blueberry and pomegranate 8.5

\*\*\*

winter fruit bowl 13.5  
+ linseeds, sesame seeds and almonds 1

brown rice white miso porridge  
and ginger poached pineapple 11.5

bills almond, hazelnut and pistachio granola,  
blueberry hibiscus compôte, kinako 12

*served with either coconut or greek yoghurt*

#### BAKERY

daily breakfast muffin 4

baked goods available at the counter -  
*cakes, biscuits, cookies and tray bakes*  
from 11am

#### TOAST, SPREADS

dusty knuckle sourdough 5.5  
our paleo bread 5.5  
our gluten-free bread 5.5

+ honey, marmalade, vegemite,  
our roasted almond butter or  
our seasonal jam

#### CLASSICS

toasted dusty knuckle sourdough,  
avocado, lime and coriander 12.5  
+ poached egg 2.5

ricotta hotcakes, banana  
and honeycomb butter 17.5

scrambled eggs and toasted  
dusty knuckle sourdough 13

toasted coconut bread and butter 4.5 / 9

fresh aussie - our hot smoked chalkstream  
trout, poached eggs, greens, avocado,  
datterini tomatoes and furikake 20  
+ toasted sourdough 2.5

sweet corn fritters, roast tomato,  
spinach and avocado salsa 18.5  
+ grilled bacon 4.5

#### PLATES

two poached, soft-boiled or sunny eggs  
and toasted dusty knuckle sourdough 10

tofu, spring onion and egg white omelette,  
winter tomato, soy and chilli relish 13

quinoa, millet and jasmine rice bowl,  
silken tofu, shaved fennel, golden daikon,  
pickles, yuzu dressing and nori sesame 18

mozzarella and sage toasted  
sourdough sandwich 14

potato and feta rösti, poached eggs,  
our hot smoked chalkstream trout  
and dill yoghurt 18.5

sunny egg brioche roll, mango chutney  
+ bacon or halloumi 13.5  
gf roll available on request

#### EXTRAS

+ soy tomato relish 2.5  
+ our green kimchi 3.5, spiced roast tomatoes 3.5  
+ steamed tofu 3.5, avocado salsa 4  
+ miso roast chestnut mushrooms 4  
+ seasonal greens 4, avocado 4  
+ grilled halloumi 4.5, grilled streaky bacon 5  
+ pork chipolatas 6  
+ our hot smoked chalkstream trout 8

- Please see QR code overleaf for allergen information.
- A discretionary service charge of 12.5% applies to each bill.
- Delivery & office catering available at [grangerandco.com](http://grangerandco.com).

Every one of our free-range eggs comes direct from a family farm in Kent. Our ricotta and mozzarella are made by La Latteria and our milk is provided by The Estate Dairy in Somerset. For our sourdough, we turn to Dusty Knuckle and Natoora supply us with fresh fruit and vegetables. All our meat is free-range and reared in the UK and our chalkstream trout is fully sustainable, traceable and raised in the Rivers Test and Itchen.

**SMALL PLATES**

green gordal olives 6

smoked almonds 6

root vegetable crisps, shichimi pepper 6

pickled beets, raw radishes  
and herbed ricotta 10

taramasalata on toasted dusty knuckle  
sourdough and sesame salt 9.5

chilli, sesame and peanut crispy chicken,  
butter lettuce and buttermilk dressing 14.5  
vegan option available

courgette chips, nigella seed and  
curry leaf coconut yoghurt 12

**SALADS**

warm puy lentil salad, ciliegina,  
crostini and gremolata 17  
vegan option available

turmeric chicken salad, slaw, peanuts,  
lime and coconut chilli dressing 19.5

quinoa, millet and jasmine rice bowl,  
silken tofu, shaved fennel, golden daikon,  
pickles, yuzu dressing and nori sesame 18

bill's chopped - datterini tomatoes,  
green beans, grilled courgette, edamame,  
kohlrabi, beetroot, crunchy chickpeas,  
sesame dressing and furikake 16.5

**PLATES, BOWLS**

broccolini and kale rigatoni, ricotta,  
lemon and parmesan 19  
vegan option available

spicy fish and prawn dumpling soup, tomato,  
thai basil, lemongrass and rice noodles 22

parmesan crumbed chicken schnitzel,  
creamed corn, nashi pear and kohlrabi slaw 24

bill's fragrant yellow curry, roast delica  
pumpkin, cucumber and ginger pickle,  
jasmine rice + fish 23.5 or tofu 20

grass-fed beef burger, dill pickles, butter lettuce,  
caramelised onions and herbed fries 19.5  
+ gruyere 1.5  
gf roll available on request

potato and feta rösti, poached eggs,  
our hot smoked chalkstream trout  
and dill yoghurt 18.5

**CLASSICS**

toasted dusty knuckle sourdough,  
avocado, lime and coriander 12.5  
+ poached egg 2.5

ricotta hotcakes, banana  
and honeycomb butter 17.5

scrambled eggs and toasted  
dusty knuckle sourdough 13

fresh aussie - our hot smoked chalkstream  
trout, poached eggs, greens, avocado,  
datterini tomatoes and furikake 20  
+ toasted dusty knuckle sourdough 2.5

sweet corn fritters, roast tomato,  
spinach and avocado salsa 18 .5  
+ grilled bacon 4.5

mozzarella and sage toasted  
sourdough sandwich 14

**EXTRAS**

+ soy tomato relish 2.5  
+ our green kimchi 3.5, spiced roast tomatoes 3.5  
+ steamed tofu 3.5, avocado salsa 4  
+ miso roast chestnut mushrooms 4  
+ seasonal greens 4, avocado 4  
+ grilled halloumi 4.5, grilled streaky bacon 5  
+ pork chipolatas 6  
+ grilled chicken 7  
+ our hot smoked chalkstream trout 8

**SIDES**

bill's green salad, yuzu kosho  
and fresh ginger dressing 8.5

dusty knuckle sourdough, butter 5.5

herbed fries 6

**SWEET**

daily baked goods available at the counter

salted peanut brittle 5  
our chocolates with pump st. 2.5 ea  
pistachio and cranberry nougat 2.5 ea  
cassis and lime fruit pastilles 2.5 ea

dark chocolate cashew pot,  
salted hazelnut praline 8.5

spiced biscuit ice cream sandwich,  
dulce de leche and raspberry 7.5

brown sugar pavlova, citrus fruits,  
yuzu curd and yoghurt cream 12

Every one of our free-range eggs comes direct from a family farm in Kent. Our ricotta and mozzarella are made by La Latteria and our milk is provided by The Estate Dairy in Somerset. For our sourdough, we turn to Dusty Knuckle and Natoora supply us with fresh fruit and vegetables. All our meat is free-range and reared in the UK and our chalkstream trout is fully sustainable, traceable and raised in the Rivers Test and Itchen.

• Please see QR code overleaf for allergen information.  
• A discretionary service charge of 12.5% applies to each bill.  
• Delivery & office catering available at grangerandco.com.

**LUNCH FROM 12PM**

brut réserve nv billecourt-salmon,  
champagne, france 18 125ml

spiced pear bellini 12

our house sake, junmai ginjo 2023,  
yamaguchi 12 75ml

whiskey highball - beebble honey whiskey,  
lemon and soda water 12.5

#### SMALL PLATES

gordal olives 6

smoked almonds 6

root vegetable crisps, shichimi pepper 6

dusty knuckle sourdough, butter 5.5

\*\*\*

pickled beets, raw radishes and herbed ricotta 10

pork and black bean dumplings,  
ginger and chinese black vinegar 11

baked wholegrain flatbread, smashed chickpeas  
and fermented pumpkin 8.5

crispy golden tiger prawns,  
soy and grated daikon 13

courgette chips, nigella seed and  
curry leaf coconut yoghurt 12

taramasalata on toasted dusty knuckle  
sourdough and sesame salt 9.5

chilli, sesame and peanut crispy chicken,  
gem lettuce and buttermilk dressing 14.5  
vegan option available

#### SALADS

warm puy lentil salad, ciliegina,  
crostini and gremolata 17  
vegan option available

turmeric chicken salad, slaw, peanuts,  
lime and coconut chilli dressing 19.5

bills chopped - datterini tomatoes,  
green beans, grilled courgette, edamame,  
kohlrabi, beetroot, crunchy chickpeas,  
sesame dressing and furikake 16.5

+ steamed tofu 3.5

+ avocado 4

+ grilled chicken 7

+ our hot smoked trout 8

#### BOWLS, PLATES

broccolini and kale rigatoni, ricotta,  
lemon and parmesan 19  
vegan option available

line-caught roast cod, braised coco  
bianco beans, grilled courgettes  
and fresh herb salsa 27.5

sticky chilli pork belly, butter lettuce and  
spring onion salad, roast peanuts 26.5

bill's fragrant yellow curry, roast delica  
pumpkin, cucumber and ginger pickle,  
jasmine rice + fish 23.5 or tofu 20

parmesan crumbed chicken schnitzel,  
creamed corn, nashi pear and  
kohlrabi slaw 24

spicy fish and prawn dumpling soup,  
tomato, thai basil, lemongrass and  
rice noodles 22

grass-fed beef burger, dill pickles,  
butter lettuce, caramelised onions  
and herbed fries 19.5 + gruyere 1.5  
gf roll available on request

five spice braised beef shin, sweet potato  
mash and stir-fried runner beans 27

#### SIDES

bills green salad, yuzu kosho  
and fresh ginger dressing 8.5

brussels sprouts, chilli dressing 7.5

blistered green beans, ginger,  
garlic and lemon 7.5

herbed fries 6

#### SWEET

salted peanut brittle 5  
our chocolates with pump st. 2.5 ea  
pistachio and cranberry nougat 2.5 ea  
cassis and lime fruit pastilles 2.5 ea

\*\*\*

spiced biscuit ice cream sandwich,  
dulce de leche and raspberry 7.5

apple and blackberry almond galette,  
honey and crème fraîche 9.5

dark chocolate cashew pot,  
salted hazelnut praline 8.5

brown sugar pavlova, citrus fruits,  
yuzu curd and yoghurt cream 12

Every one of our free-range eggs comes direct from a family farm in Kent. Our ricotta and mozzarella are made by La Latteria and our milk is provided by The Estate Dairy in Somerset. For our sourdough, we turn to Dusty Knuckle and Natoora supply us with fresh fruit and vegetables. All our meat is free-range and reared in the UK and our chalkstream trout is fully sustainable, traceable and raised in the Rivers Test and Itchen.

• Please see QR code overleaf for allergen information.  
• A discretionary service charge of 12.5% applies to each bill.  
• Delivery & office catering available at grangerandco.com.

**DINNER FROM 5PM**