

GRANGER & Co.

LUNCH 12-5PM

SMALL PLATES

- marcona almonds 3.80
- green olives, orange and fennel 4.00
- courgette chips, nigella seed and tahini yoghurt 7.50
- smashed cucumber, miso peanut, chilli and sesame 7.50
- burrata, grilled courgettes, dill and green tomato oil 9.00
- chilli, sesame and peanut crispy chicken, iceberg lettuce and miso buttermilk dressing 10.50

SANDWICHES, BURGERS

- grilled cheese and kimchi open sandwich 9.50
- shrimp burger, jalapeño mayo, shaved radish salad and sesame gochujang 16.00
- chilli, sesame and peanut crispy chicken burger, miso buttermilk dressing, nashi pear and mint slaw 13.50
- grass fed beef burger, dill pickles, smoked chilli and onion aioli 14.00 + cheese 1.50

SALADS

- chopped salad - edamame, courgette, cabbage, crunchy chickpeas, beetroot, corn and citrus sesame dressing 10.50
- green pea and dill fritters, kohlrabi and soft herb salad, halloumi, buckwheat tabbouleh, almonds and pomegranate 13.00
- raw tuna and avocado poke, brown rice, cherry tomatoes, pickled cucumber and sesame 16.95
- bill's chicken caesar, winter greens and shiso 15.50

SIDES FOR SALADS

- avocado 2.95
- roast halloumi 3.20
- jasmine tea hot smoked salmon 4.80
- grilled chicken breast 6.00
- grilled wiltshire bacon 3.80

CLASSICS

- ricotta hotcakes, banana and honeycomb butter 12.95
- scrambled eggs and sourdough toast 8.40
- fresh aussie - jasmine tea hot smoked salmon, poached eggs, greens, furikake, avocado and cherry tomatoes 13.80
- sweet corn fritters, roast tomato, spinach and bacon 13.80

SIDES FOR CLASSICS

- rose harissa 2.00
- avocado - avocado salsa - kimchi - roast tomato 2.95
- jasmine tea hot smoked salmon 4.80
- grilled wiltshire bacon - chipolatas - herbed garlic mushrooms - wild greens 3.80

BOWLS, GRAINS

- black lentil daal, chilli, fried curry leaves, coconut yoghurt and cauliflower rice 13.00 + poached egg 2.00
- roast red pepper and aubergine spaghetti, hazelnut and espelette pepper, marjoram and caper dressing 13.50
- braised tofu and mushrooms, black bean szechuan chilli sauce 13.00
- prawn, xo and nduja fried rice, poached egg 16.00
- prawn and chilli linguine, garlic and rocket 15.85
- chicken mohinga, rice noodles, chinese cabbage, holy basil and crispy shallots 15.00

BIG PLATES

- yellow fish curry, spiced butternut squash, roast peanuts, brown rice and cucumber relish 16.50
- seared salmon, miso nori sauce, tiger salad and chilli oil 17.00
- parmesan crumbed chicken schnitzel, creamed corn and fennel slaw 16.50

SIDES

- green salad - rocket, watercress, butter lettuce and citrus dressing 3.95
- avocado and smashed cucumber salad, mirin and sesame 5.50
- tenderstem broccoli, hazelnut and red pepper dressing 3.95
- french fries 3.80

SWEET

- raw bites - cacao, date and almond 1.50 ea
- salted peanut brittle 3.00
- dark chocolate pistachio fudge 3.50
- cookies 1.50
- almond milk chia seed pot, berries, pomegranate and coconut yoghurt 6.00
- white chocolate and pistachio pavlova, rhubarb and yoghurt cream 7.80

a discretionary service charge of 12.5% applies to each bill

some of our dishes contain unpasteurised cheese. please inform your waiter if you are allergic 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.

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