

# GRANGER & Co.

LUNCH 12-5PM

## SMALL PLATES

- marcona almonds 3.80
- green nocerella olives 4.00
- courgette chips, nigella seed and tahini yoghurt 7.50
- roast romanesco, ajo blanco and curry leaf oil 7.50
- roast carrots, lime leaf, goat's curd and pistachio 8.50
- chilli, sesame and peanut crispy chicken, iceberg lettuce and miso buttermilk dressing 10.50

## SANDWICHES, BURGERS

- shrimp burger, jalapeño mayo, shaved radish salad and sesame gochujang 16.00
- chilli, sesame and peanut crispy chicken burger, miso buttermilk dressing, kohlrabi and mint slaw 13.50
- grass fed beef burger, smoked ancho chilli sauce, pickled shallots and fries 14.00 + cheese 1.50

## SALADS

- green pea and dill fritters, fennel and soft herb salad, grated tomato and hummus 13.80 + grilled halloumi 3.20
- raw tuna and brown rice donburi, avocado, pickled radicchio and umeboshi dressing 17.50
- grilled chicken cashew satay, spiced peanuts, grapefruit and nuoc cham 15.80
- chopped salad - edamame, courgette, cabbage, crunchy chickpeas, beetroot, corn and citrus sesame dressing 10.50

## SIDES FOR SALADS

- avocado 2.95
- grilled 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 13.20 + grilled wiltshire bacon 3.80
- scrambled eggs and st john's sourdough toast 8.40
- fresh aussie - jasmine tea hot smoked salmon, poached eggs, greens, furikake, avocado and cherry tomatoes 13.80 + toast 1.50
- sweet corn fritters, roast tomato, spinach and bacon 13.80 + avocado salsa 2.95

## SIDES FOR CLASSICS

- rose harissa 2.00
- avocado - avocado salsa - our green kimchi - roast tomato 2.95
- grilled halloumi 3.20
- jasmine tea hot smoked salmon 4.80
- grilled wiltshire bacon - chipolatas - herbed garlic mushrooms - wild greens 3.80

## BOWLS, GRAINS

- shiitake spaghetti, miso, ponzu, crème fraîche, tarragon and parmesan 13.50
- yellow split pea and turmeric dahl, pickled slaw, date and tamarind chutney, toasted coconut and mint 13.00 + poached egg 2.00
- prawn and chilli linguine, garlic and rocket 16.00
- chicken and rice noodle soup, chinese cabbage, chilli, holy basil and crispy shallots 14.00
- nduja, xo and prawn fried rice, poached egg 16.50

## BIG PLATES

- coconut fish and prawn curry, kai lan and holy basil, brown rice 16.50
- chilli miso salmon, hot and sour aubergine 17.00
- parmesan crumbed chicken schnitzel, creamed corn and fennel slaw 16.50

## SIDES

- green salad, yuzukoshu and fresh ginger dressing 3.95
- carrot salad, amba yoghurt, rose harissa, dukkah and coriander 3.95
- blistered green beans, garlic and chilli 3.95
- french fries 3.80

## SWEET

- raw bites - cacao, date and almond 1.50 ea
- salted peanut brittle 3.50
- dark chocolate pistachio fudge 3.50
- scoop ice cream or sorbet 2.50 ea
- two scoops hotcake ice cream 5.00
- vietnamese affogato - espresso and condensed milk semifreddo 5.50
- almond chia seed and black sesame pot, mango, raspberry and bee pollen 6.80
- white chocolate and pistachio pavlova, seasonal fruit and yoghurt cream 7.80
- espresso panna cotta and armagnac prunes 7.00

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