

# 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 carrots, peanut, miso and chilli crumb 8.50
- stracciatella, fennel salad, capers and mint 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, cucumber pickles, pomegranate mustard, caesar iceberg wedge and fries 14.00 + cheese 1.50

## SALADS

- green pea and dill fritters, fennel and soft herb salad, grated tomato and hummus 13.00 + grilled halloumi 3.20
- raw tuna and avocado poke, brown rice, cherry tomatoes, pickled cucumber and sesame 17.00
- bills chicken caesar, winter greens and shiso 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
- 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

## SIDES FOR CLASSICS

- rose harissa 2.00
- avocado - avocado salsa - 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

- spaghetti, tomato, black olive and chilli, stracciatella 13.50
- braised tofu and mushrooms, black bean szechuan chilli sauce 13.50
- shrimp, xo and nduja fried rice, poached egg 16.00
- prawn and chilli linguine, garlic and rocket 15.85
- poached chicken and brown rice broth, spring onions and chilli sambal 14.00

## BIG PLATES

- potato and feta rosti, jasmine tea smoked salmon and dill oil, poached eggs 14.50
- yellow fish curry, spiced butternut squash, roast peanuts, brown rice and cucumber relish 16.50
- seared salmon, mirin nori sauce, tiger salad and chilli oil 17.00
- parmesan crumbed chicken schnitzel, creamed corn and fennel slaw 16.50

## SIDES

- gem, sesame and pickled onion salad 3.95
- avocado and smashed cucumber salad, mirin and sesame 5.50
- green beans, tomato and black olive dressing 3.95
- french fries 3.80

## SWEET

- raw bites - cacao, date and almond 1.50 ea
- salted peanut brittle 3.20
- dark chocolate pistachio fudge 3.50
- vietnamese affogato - espresso and condensed milk semifreddo 5.50
- almond milk chia seed pot, berries, pomegranate and coconut yoghurt 6.50
- white chocolate and pistachio pavlova, strawberries and yoghurt cream 7.80
- jasmine poached peaches, condensed milk semifreddo, pistachio and raspberry 7.50

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