

GRANGER & Co.

LUNCH 12-5PM

SMALL PLATES

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, jalapeno 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
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

daily cakes 4.50

tray bakes and slices 3.00 cookies 1.50

almond milk chia seed pot, berries,
pomegranate and coconut yoghurt 6.00

white chocolate and pistachio pavlova,
passion fruit 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