

# 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

## PIZZETTAS

olive oil and rosemary salt 4.00

tomato, straciatella and basil oil 8.50

nduja, slow roast onion, caper  
and green chilli 8.50

roast tenderstem broccoli, mascarpone,  
pine nuts and green sauce 8.50

finocchiona, taleggio and braised fennel 8.50

spiced lamb, aubergine tahini, halloumi,  
ricotta, parsley and pomegranate 9.50

## 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

parmesan crumbed chicken schnitzel,  
creamed corn and fennel slaw 16.50

crispy duck, plum, star anise,  
brown rice and citrus salad 17.35

## 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,  
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