

# GRANGER & Co.

DINNER FROM 5PM

## APÉRITIF

hepple gin, douglas fir  
sherbert and tonic 9.50

white peach bellini 9.95

cold drip negroni  
portobello gin, vermouth, campari,  
cold drip and cointreau 10.95

brut réserve nv phillipe gonet 11.25

## SMALL PLATES

marcona almonds 3.80

green olives, orange and fennel 4.00

courgette chips, nigella seed  
and tahini yoghurt 7.50

roast cauliflower, saffron yoghurt  
and rose harissa 7.00

smashed cucumber, miso peanut,  
chilli and sesame 7.50

roast carrots, peanut, miso  
and chilli crumb 8.50

burrata, grilled courgettes,  
dill and green tomato oil 9.00

crab, prawn and turmeric dumplings,  
black vinegar and chilli oil 8.50

tuna tartare, kimchi, pickled nashi pear  
and sesame crisp 10.25

prawn katsu, cabbage slaw  
and pickled cucumber 9.50

chilli, sesame and peanut crispy chicken,  
iceberg lettuce and miso buttermilk  
dressing 10.50

## BOWLS, GRAINS

bill's chicken caesar, winter greens  
and shiso 15.50

black lentil daal, chilli, fried curry leaves,  
coconut yoghurt and cauliflower rice 13.00

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 and chilli linguine,  
garlic and rocket 15.85

prawn, xo and nduja fried rice,  
poached egg 16.00

## 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

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

## BBQ

shrimp burger, jalapeno mayo,  
shaved radish salad and  
sesame gochujang 16.00

sticky chilli belly pork, roast peanuts  
and spring onion salad 18.50

lamb rump, roast fennel and chicory,  
freekeh and green olive salsa 23.50

grilled flat iron steak,  
nam jim jaew dressing 16.00

grass fed beef burger, dill pickles,  
smoked chilli and onion aioli 14.00  
+ cheese 1.50

## 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

salted peanut brittle 3.20

dark chocolate pistachio fudge 3.50

affogato - espresso and vanilla ice cream 5.25

scoop ice cream or sorbet 2.50 ea

chia seed and black sesame pot,  
mango and raspberry 6.50

white chocolate and pistachio pavlova,  
passion fruit and yoghurt cream 7.80

banana fritters, citrus caramel  
and honey ice cream 6.65

vanilla panna cotta, persimmon, passion fruit  
and caramelised white chocolate crumb 6.50

chocolate miso cremeaux,  
raspberries and peanut honeycomb 6.50

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