GRANGER & Co.

DINNER FROM 5PM

APÉRITIF
hepple gin, douglas fir sherbert and tonic 9.50
white peach bellini 10.25
cold drip negroni
portobello gin, monterosa vermouth, campari, cold drip and campari 10.95
brut réserve nv phillipe gonet 11.65

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
hot and sour aubergine, sesame and tofu 8.00
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

crab toast, cucumber, nashi pear, coriander and lime 10.50
chicken and black bean dumplings, hoisin, cucumber and szechuan salt 8.50
chilli, sesame and peanut crispy chicken, iceberg lettuce and miso buttermilk dressing 10.50

BOWLS, GRAINS
mince meat, fresh tomato, coriander and lime 7.00
wonton fried prawns, cashew satay, chilli sambal and lime 9.50

crispy wonton fried prawns, cashew satay, chilli sambal and lime 9.50

BIG PLATES
coconut fish and prawn curry, kai lan and holy basil, brown rice 16.50
roast hake, wilted spinach and green romesco 17.50
chilli miso salmon, hot and sour aubergine 17.00
parmesan crumbed chicken schnitzel, creamed corn and fennel slaw 18.50
crispy duck, kumquat, ponzu, ginger and brown rice 17.00

BBQ
shrimp burger, jalapeño mayo, shredded radish salad and sesame gochujang 16.00
crispy pork belly, nuoc cham, stone fruit and pickled carrots 18.50
lamb, tahini and preserved lemon kofte, yellow split pea and turmeric dahl, roast carrots and pistachio 16.50
glass fed beef burger, smoked ancho chilli sauce, pickled shallots and fries 14.00
+ cheese 1.50

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

SWEET
salted peanut brittle 3.50
dark chocolate pistachio fudge 3.50
vietnamese affogato - espresso and condensed milk semifreddo 5.50
scoop ice cream or sorbet 2.50 ea
two scoops hotcake ice cream 5.00

ice cream sandwich
- condensed milk ice cream, blueberry and hibiscus compote, poppy seed brioche 7.00
dark chocolate sorbet, gin poached blackberries and almond brittle 7.20
white chocolate and pistachio pavlova, seasonal fruit and yoghurt cream 7.80
sesame banana fritters, maple syrup and hotcake ice cream 7.00
espresso panna cotta and armagnac prunes 7.00

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roast romanesco, ajo blanco and curry leaf oil 7.50
hot and sour aubergine, sesame and tofu 8.00
roast carrots, lime leaf, goat’s curd and pistachio 8.50
tuna tartare, wakame, furikake and puffed rice 10.25
crispy wantan fried prawns, cashew satay, chilli sambal and lime 9.50
crab toast, cucumber, nashi pear, coriander and lime 10.50
chicken and black bean dumplings, hoisin, cucumber and szechuan salt 8.50
chilli, sesame and peanut crispy chicken, iceberg lettuce and miso buttermilk dressing 10.50

BOWLS, GRAINS
green pea and dill fritters, fennel and soft herb salad, grated tomato and hummus 13.80 + grilled halloumi 3.20
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
prawn and chilli linguine, garlic and rocket 16.00
chicken and rice noodle soup, chinese cabbage, chilli, holy basil and crispy shallots 14.00

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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