

GRANGER & Co.

DINNER FROM 5PM

PIZZETTAS

- olive oil and rosemary salt 4.00
- tomato, stracciatella 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

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, jalapeño mayo, shaved radish salad and sesame gochujang 16.00
- sticky chilli belly pork, roast peanut and spring onion salad 18.50
- lamb rump, roast fennel and chicory, freekeh and green olive salsa 23.50
- 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, rhubarb 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