

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 cointreau 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

tuna tartare, wakame, furikake
and puffed rice 10.25

crispy wonton 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

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 16.50

crispy duck, kumquat, ponzu, ginger
and brown rice 17.00

BBQ

shrimp burger, jalapeño mayo, shaved 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

grass 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

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