

GRANGER & Co.

DINNER FROM 5PM

APÉRITIF

salcombe gin, seamist spray
and light tonic 9.50

white peach bellini 9.95

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

brut réserve nv phillipe gonet 11.65

SMALL PLATES

house pickles 3.80

marcona almonds 3.80

green nocerella olives 4.00

courgette chips, nigella seed
and tahini yoghurt 7.50

roast tenderstem broccoli, almond sauce,
yellow pepper and sumac salsa 8.50

roast carrots, peanut, miso
and chilli crumb 8.50

stracciatella, fennel salad,
capers and mint 9.00

tuna tartare, kimchi
and sesame crisp 10.25

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

crab toast, cucumber,
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

poached chicken and brown rice broth,
spring onions and chilli sambal 14.00

spaghetti, tomato, black olive and chilli,
stracciatella 13.50

braised tofu and mushrooms,
black bean szechuan chilli sauce 13.50

prawn and chilli linguine,
garlic and rocket 15.85

shrimp, 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, mirin 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

whole roast seabass 22.50

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

crispy pork belly, nuoc cham, stone fruit
and pickled carrots 18.50

coconut braised beef short rib,
nuoc cham slaw and brown rice 22.50

grass fed beef burger, cucumber pickles,
pomegranate mustard,
caesar iceberg wedge and fries 14.00
+ cheese 1.50

SIDES

gem lettuce, sesame and pickled onion salad 3.95

avocado and smashed cucumber salad,
mirin and sesame 5.50

green beans, tomato and
black olive dressing 3.95

french fries 3.80

SWEET

salted peanut brittle 3.20

dark chocolate pistachio fudge 3.50

vietnamese affogato - espresso
and condensed milk semifreddo 5.50

scoop ice cream or sorbet 2.50 ea

dark chocolate sorbet, poached cherries
and almond brittle 7.20

white chocolate and pistachio pavlova,
strawberries and yoghurt cream 7.80

banana fritters, citrus caramel
and hotcake ice cream 6.65

jasmine poached peaches, condensed milk
semifreddo, pistachio and raspberry 7.50

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