

GRANGER & Co.

DINNER FROM 5PM

APÉRITIF

brut réserve nv billecart-salmon,
champagne, france 13.50

cold drip coffee negroni 11.00

aniseed fizz (zero proof) -
tarragon, lemon and soda 6.00

bergamot spritz - bergamot rosolio,
sparkling riesling and soda 11.00

SMALL PLATES

marcona almonds 4.50

green nocerella olives 4.50

courgette chips, nigella seed
and tahini yoghurt 8.00

crudités, whipped avocado and yuzu pepper 7.50

crushed yellow tomatoes, labneh, dukka,
grilled sourdough or paleo loaf 8.50

watermelon and cucumber salad,
peanut, chilli sambal 8.50

grilled romanesco, ajo blanco,
curry leaf and pomegranate 9.50

prawn and bok choy pot stickers,
ginger and furikake 9.50

raw tuna and avocado salad, green tomato,
samphire and sesame 11.50

crispy chicken, peanut, iceberg
and gochujang 10.50

BOWLS

chicken and rice noodle soup, chinese cabbage,
holy basil and crispy shallots 16.50

crab linguine, lemon, parsley and chilli 19.00

black lentil dahl, ginger sambal,
cauliflower couscous, curry leaves 15.50

grilled turmeric chicken, cabbage and lime
slaw, peanut and green nahm jim 17.00

chopped salad - edamame, courgette,
cabbage, tomatoes, crunchy chickpeas, beetroot,
corn and citrus sesame dressing 12.00

ADD

avocado 3.00

grilled halloumi 3.50

grilled wiltshire bacon - crispy miso tofu 4.00

grilled chicken breast 5.00

jasmine tea hot smoked salmon 6.00

BURGERS

shrimp burger, shaved radish, iceberg,
lemongrass dressing, aioli, fries 16.50

crispy chicken burger, gochujang glaze,
peanut, kohlrabi, mint slaw, fries 14.50

grass fed beef burger, pickled green chilli,
herb mayo, tomato relish, fries 15.00
+ cheese 1.50

PLATES

green pea falafel, fennel and soft herb salad,
grated tomato and hummus 13.50
+ grilled halloumi 3.50

pan fried seabass, asparagus,
tenderstem broccoli, citrus olive salsa 19.50

parmesan crumbed chicken schnitzel,
creamed corn and shredded fennel 17.50

seared salmon, tiger salad and
miso aonori dressing 18.00

roast veal rump, sage, sprouting broccoli,
anchovy and hazelnut pesto 23.50

bill's coconut curry, choy sum
and holy basil, brown rice
+ fish and prawn 18.50
+ tofu and squash 16.50

SIDES

green salad, avocado, yuzu pepper
and fresh ginger dressing 5.00

blistered green beans, garlic and chilli 4.50

steamed asparagus, tenderstem broccoli,
lemon vinaigrette 5.50

french fries 4.00

SWEET

raw bites - cacao, date and almond 1.50 ea

salted peanut brittle 4.50

dark chocolate pistachio fudge 4.50

ricotta hotcake and honeycomb ice cream 6.00

white chocolate and pistachio pavlova,
strawberries and yoghurt cream 9.00

chocolate sorbet, cherry compote
and almond brittle 8.00

pink grapefruit crème caramel,
grapefruit and raspberry granita 8.50

• click & collect, delivery and office catering available •
order at grangerandco.com

• 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 •

• a discretionary service charge of 12.5% applies to each bill •