

GRANGER & Co.

DINNER FROM 5PM

APÉRITIF

brut réserve nv billecart-salmon,
champagne, france 13.50

umeshu and soda 10.50

bergamot negroni - gin, suze,
italicus and bitters 11.50

pentire and tonic (zero proof) 7.50

SMALL PLATES

marcona almonds 5.50

green nocerella olives 5.50

courgette chips, nigella seed
and tahini yoghurt 9.50

crudités, miso walnut dip 8.50

tuna tartare, avocado, corn chips,
lime and chilli 12.50

hot and sour aubergine, sour plum,
tofu and spring onions 8.50

confit tomatoes, labneh, oregano and thyme,
grilled sourdough or our paleo loaf 10.75

roast cauliflower, cashew satay, pickles
and crispy shallots 9.50

crab toast, pickled nashi pear, cucumber,
brown crab and sriracha aioli 12.50

crispy chicken, peanut, iceberg
and gochujang 13.00

VEGETABLES

warm dressed puy lentils, mozzarella,
roast baby beets, spring greens, soft herbs
and toasted seeds 17.50

soba noodles, ponzu mushrooms, xo
and nappa cabbage, sesame and coriander 15.00

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

chopped salad - edamame, courgette,
cabbage, tomato, crunchy chickpeas, beetroot,
corn and citrus sesame dressing 13.50

ADD

avocado 3.25

grilled halloumi 3.75

crispy miso tofu 5.50

grilled chicken breast 6.00

our jasmine tea hot smoked salmon 7.50

FISH

prawn and chilli linguine, garlic and rocket 19.50

baked cod, confit tomatoes, grilled courgettes,
chickpeas, olives and basil 23.50

chilli miso salmon, hot and sour aubergine 22.50
+ brown rice 1.50

bill's fish and prawn coconut curry, choy sum,
holy basil and brown rice 21.50

shrimp burger, shaved radish, iceberg,
lemongrass dressing, aioli, fries 19.50

MEAT

parmesan crumbed chicken schnitzel,
creamed corn and shredded fennel 20.50

grilled veal rump, celeriac and kohlrabi
sour plum remoulade, tarragon butter 26.00

crispy duck leg, turmeric and tamarind curry,
shredded cabbage, green beans,
peas and holy basil 20.50

grass-fed beef burger, pickled green chilli,
herb mayo, tomato relish, fries 17.00 + cheese 1.75

crispy chicken burger, gochujang glaze,
peanut, kohlrabi, mint slow, fries 17.50

SIDES

bill's green salad, yuzu kosho
and fresh ginger dressing 7.00

cucumber and mint salad, lemongrass dressing 5.75

blistered green beans, garlic and chilli 5.00

french fries 5.00

DESSERT

salted peanut brittle 4.75

dark chocolate pistachio fudge 4.75

ice cream - ask our team for our flavours
2.75 per scoop

coconut rice, roast pineapple,
miso caramel and coconut sorbet 9.00

bill's neapolitan slice,
sour cherry, chocolate and pistachio 6.50

cold drip coffee tiramisu 9.00

white chocolate and pistachio pavlova
strawberry and raspberry compote
and yoghurt cream 10.00

• 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 •