

GRANGER & Co.

DINNER FROM 5PM

APÉRITIF

- brut réserve nv billecart-salmon, champagne, france 14.00
- fig leaf spritz - parafante, sparkling riesling and soda 11.00
- rosa t&t - pink tequila, grapefruit and tonic 11.00
- 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, artichoke and tahini dip 8.50
- romesco, greek yoghurt and pomegranate + dusty knuckle sourdough or our paleo 9.50
- tuna tartare, avocado, masa chips, lime and chilli 13.00
- crab toast, pickled nashi pear, cucumber, brown crab and sriracha aioli 12.50
- raw carrot salad, candied walnut and miso dressing 8.50
- our gravadlax, pickled cucumber, cream cheese and toasted rye 12.00
- crispy chicken, peanut, iceberg and gochujang 13.00

SALADS, BOWLS

- prawn and chilli linguine, garlic and rocket 19.50
- braised butter beans, roast fennel, tahini, cucumber, dill and mint salad 15.00
- buckwheat bowl, grated candy beetroot, carrot and kohlrabi, toasted sesame and sour plum dressing 13.50
- chopped salad - edamame, courgette, cabbage, tomato, crunchy chickpeas, beetroot, corn and citrus sesame dressing 13.50

ADD

- avocado 3.25 - grilled halloumi 3.75
- steamed tofu, ginger and sesame 5.50
- grilled chicken breast 6.00
- our gravadlax 7.50 - miso salmon 7.50

PLATES

- steamed hake, mussels, grilled courgette and green sauce 22.00
- parmesan crumbed chicken schnitzel, creamed corn and shredded fennel 20.50
- shrimp burger, shaved radish, iceberg, lemongrass dressing, aioli, fries 19.50
- chilli miso salmon, hot and sour aubergine 23.00 + brown rice 1.50
- sake braised duck leg, plum, watercress and 7-spice crispy potatoes 24.00
- koji pork, daikon and nashi relish, mizuna salad and ponzu dipping sauce 19.00
- grass-fed beef burger, pickled green chilli, herb mayo, tomato relish, fries 17.00 + cheese 1.75
- bill's coconut curry, choy sum, holy basil and brown rice + fish and prawn 21.50 + tofu and squash 18.50

SIDES

- seasonal greens, lemon dressing 3.75
- grilled broccoli, citrus sesame dressing 6.50
- french fries 5.00
- bill's green salad, yuzu kosho and fresh ginger dressing 7.00

DESSERT

- salted peanut brittle 4.75
- dark chocolate pistachio fudge 4.75
- ice cream - ask our team for our flavours 2.75 per scoop
- miso chocolate and hazelnut pot, salted praline 8.50
- baked lemon cheesecake, blueberry and hibiscus compôte, nut and buckwheat crumb 9.50
- our cold drip coffee tiramisu 9.00
- brown sugar pavlova, blackberry, sour cherry and pistachio, yoghurt cream 10.00

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

• please inform your waiter if you are allergic or intolerant 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 •

• for allergen information visit grangerandco.com •

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