

# GRANGER & Co.

DINNER FROM 5PM

## APÉRITIF

brut réserve nv phillipe gonet 11.65  
negroni sbagliato spritz - campari,  
vermouth, sparkling riesling 11.50  
aniseed fizz (zero proof) -  
tarragon, lemon and soda 5.50  
bergamot spritz - bergamot rosolio,  
sparkling riesling and soda 10.95

## SMALL PLATES

marcona almonds 4.00  
green nocerella olives 4.00  
courgette chips, nigella seed  
and tahini yoghurt 7.50  
crab toast, cucumber, nashi pear,  
coriander, and lime 10.50  
crispy chicken, peanut, iceberg  
and gochujang 10.50  
smashed cucumber with miso, peanut,  
chilli and sesame 7.00  
tuna, chilli and sesame tartare,  
linseed nori crackers 9.50

## BOWLS, GRAINS

courgette fritters, buckwheat, quinoa and  
parsley salad, tahini and zhoug 13.80  
+ grilled halloumi 3.20  
prawn and chilli linguine, garlic,  
rocket and lemon 16.00  
grilled turmeric chicken, cabbage and lime  
slow, peanut and green nahm jim 16.00  
chopped salad - edamame, courgette,  
cabbage, crunchy chickpeas, beetroot,  
corn and citrus sesame dressing 10.50

## ADD

avocado 2.95  
grilled halloumi 3.20  
jasmine tea hot smoked salmon 4.80  
grilled chicken breast 6.00

## MAINS

chilli miso salmon, hot and sour  
aubergine 17.00  
crispy duck, kumquat, ponzu, ginger  
and brown rice 17.00  
shrimp burger, shaved radish, iceberg,  
lemongrass dressing, aioli, fries 16.00  
grass fed beef burger, green tomato, pickled  
shallots, smoked ancho chilli, fries 14.00  
+ gruyère 1.50  
coconut curry, choy sum  
and holy basil, brown rice  
+ fish and prawn 17.00  
+ tofu and squash 16.00  
parmesan crumbed chicken schnitzel,  
creamed corn and shredded fennel 16.50  
sticky chilli pork belly, peanut, spring  
onions, herbs and crispy shallots 17.80

## SIDES

green salad, yuzukoshu and  
fresh ginger dressing 3.95  
blistered green beans,  
garlic and chilli 3.95  
fries 3.95

## SWEETS

dark chocolate pistachio fudge 3.50  
ricotta hotcake and  
honeycomb ice cream 5.50  
white chocolate and pistachio pavlova,  
blueberry, blackberry and bergamot  
compote, yoghurt cream 7.80  
grapefruit crème caramel and pink  
grapefruit granita 7.50  
chocolate miso cremeux, raspberry,  
peanut and honeycomb 7.50

\* cashless payments only at this time, thank you \*

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