

GRANGER & Co.

LUNCH 12-5PM

APÉRITIF

aniseed fizz (zero proof) -
tarragon, lemon and soda 5.50

bergamot spritz - bergamot rosolio,
sparkling riesling and soda 10.95

our bloody mary - horseradish,
green olives and smoked sea salt 10.95

SMALL PLATES

marcona almonds 4.00

nocerella olives 4.00

courgette chips, nigella seed
and tahini yoghurt 7.50

smashed cucumber with miso, peanut,
chilli and sesame 7.00

crispy chicken, peanut, iceberg
and gochujang 10.50

CLASSICS

ricotta hotcakes, banana
and honeycomb butter 13.40

scrambled eggs and toasted st john
sourdough 8.50

fresh aussie - jasmine tea hot smoked
salmon, poached eggs, greens, furikake,
avocado and cherry tomatoes 13.80
+ toast 1.50

sweet corn fritters, roast tomato, spinach,
and bacon 13.80 + avocado salsa 2.95

grilled cheese and our green kimchi
open sandwich 9.50

ADD

avocado - avocado salsa -
our green kimchi - roast tomato 2.95
grilled halloumi 3.20

grilled wiltshire bacon - garlic mushrooms -
chipolatas - seasonal greens 3.80
jasmine tea hot smoked salmon 4.80

* 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

GRAINS, SALADS

soft shell crab, chorizo and
kimchi fried rice, poached egg 16.50

avocado and tuna poke, brown rice, cherry
tomatoes, samphire and sesame seeds 17.00

grilled turmeric chicken, cabbage and lime
slaw, peanut and green nam jim 16.00

green pea and dill falafel, fennel and
soft herb salad, grated tomato and hummus 13.80
+ grilled halloumi 3.20

chopped salad - edamame, courgette,
cabbage, tomatoes, 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

prawn and chilli linguine, garlic,
rocket and lemon 16.00

grass fed beef burger, green tomato, pickled
shallots, smoked ancho chilli, fries 14.00
+ gruyère 1.50

crispy chicken burger, gochujang glaze,
peanut, kohlrabi and mint slaw 13.50

shrimp burger, shaved radish, iceberg,
lemongrass dressing, aioli, fries 16.00

chilli miso salmon, hot and sour
aubergine 17.00

parmesan crumbed chicken schnitzel,
creamed corn and shredded fennel 16.50

coconut curry, choy sum
and holy basil, brown rice
+ fish and prawn 17.00
+ tofu and squash 16.00

chicken and rice noodle soup, chinese cabbage,
holy basil and crispy shallots 15.50

SIDES

green salad, avocado, yuzukoshu and
fresh ginger dressing 4.70

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