

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

green pea and dill falafel, fennel and
soft herb salad, grated tomato and hummus 13.80
+ grilled halloumi 3.20
prawn and chilli linguine, garlic,
rocket and lemon 16.00
grilled turmeric chicken, cabbage and lime
slaw, peanut and green nahm jim 16.00
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

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, avocado, yuzukoshu and
fresh ginger dressing 4.70
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