

GRANGER & Co.

LUNCH 12-5PM

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
- confit tomatoes, labneh, oregano and thyme, grilled sourdough or our paleo loaf 10.75
- crispy chicken, peanut, iceberg and gochujang 13.00

CLASSICS

- ricotta hotcakes, banana and honeycomb butter 16.00
- scrambled eggs and toasted dusty knuckle sourdough 10.50
- fresh aussie - jasmine tea hot smoked salmon, poached eggs, greens, furikake, avocado and cherry tomatoes 17.00 + toast 2.15
- sweet corn fritters, roast tomato, spinach, and bacon 16.50 + avocado salsa 3.25
- grilled cheese and our green kimchi open sandwich 12.50

ADD

- rose harissa 2.00
- avocado - avocado salsa - our green kimchi - roast tomato 3.25
- grilled halloumi - seasonal greens 3.75
- garlic mushrooms 4.00
- chipolatas - grilled wiltshire bacon 4.50
- our jasmine tea hot smoked salmon 7.50

SALADS

- soba brunch bowl, avocado and green kimchi 14.50
- seared tuna, seasoned rice, pickled turmeric daikon, avocado and furikake 19.75
- chopped salad - edamame, courgette, tomato, cabbage, crunchy chickpeas, beetroot, corn and citrus sesame dressing 13.50

SIDES FOR SALADS

- avocado 3.25
- grilled halloumi 3.75
- grilled wiltshire bacon 4.50
- crispy miso tofu 5.50
- grilled chicken breast 6.00
- our jasmine tea hot smoked salmon 7.50

BOWLS

- warm dressed puy lentils, mozzarella, roast baby beets, spring greens, soft herbs and toasted seeds 17.50
- prawn and chilli linguine, garlic and rocket 19.50
- grilled lemongrass chicken, shredded cabbage, holy basil, nuoc cham and crispy shallots 18.75
- chicken and rice noodle broth, jalapeño and coriander relish 18.50

BURGERS

- shrimp burger, lemongrass dressing, aioli and shaved radish salad, fries 19.50
- crispy chicken burger, gochujang glaze, peanut, kohlrabi, mint slaw, fries 17.50
- grass-fed beef burger, pickled green chilli, herb mayo, tomato relish, fries 17.00 + cheese 1.75

PLATES

- potato and feta rösti, poached eggs, our tea smoked salmon and dill yoghurt 17.00
- parmesan crumbed chicken schnitzel, creamed corn and shredded fennel 20.50
- bill's coconut curry, choy sum and holy basil, brown rice + fish and prawn 21.50 + tofu and squash 18.50
- chilli miso salmon, hot and sour aubergine 22.50 + brown rice 1.50

SIDES

- bill's green salad, yuzu kosho and fresh ginger dressing 7.00
- blistered green beans, garlic and chilli 5.00
- french fries 5.00

SWEET

- raw bites - cacao, date and almond 1.75 ea
- salted peanut brittle 4.75
- dark chocolate pistachio fudge 4.75
- bill's neapolitan slice, sour cherry, chocolate and pistachio 6.50
- coconut rice, roast pineapple, miso caramel and coconut sorbet 9.00
- cold drip coffee tiramisu 9.00
- white chocolate and pistachio pavlova strawberry and raspberry compote and yoghurt cream 10.00

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

• 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 •