

GRANGER & Co.

DINNER FROM 5PM

APÉRITIF

- brut réserve nv billecart-salmon, champagne, france 13.50
- cold drip coffee negroni 11.00
- pentire and tonic (zero proof) 7.50
- campari and orange 11.00

SMALL PLATES

- marcona almonds 4.80
- green nocerella olives 4.80
- dusty knuckle sourdough, focaccia and butter 4.50
- courgette chips, nigella seed and tahini yoghurt 8.50
- crudités, butterbean and preserved lemon hummus 8.00
- raw beetroot, labneh, dukka, grilled sourdough or paleo loaf 9.00
- hot and sour aubergine, umeboshi, tofu and sesame 8.00
- roast cauliflower, cashew satay, pickles, crispy shallots 9.00
- bitter leaf salad, ricotta, preserved lemon and almonds 8.50
- raw tuna, yellow tomato, radish and yuzu dressing 12.00
- crispy chicken, peanut, iceberg and gochujang 11.30

BOWLS

- crab linguine, lemon, parsley and chilli 20.00
- chilli miso salmon, hot and sour aubergine + brown rice 19.00 + brown rice 1.50
- chopped salad - edamame, courgette, cabbage, tomatoes, crunchy chickpeas, beetroot, corn and citrus sesame dressing 12.50

ADD

- avocado 3.00
- grilled halloumi 3.50
- crispy miso tofu 4.00
- grilled chicken breast 5.00
- jasmine tea hot smoked salmon 6.00

PLATES

- braised cannellini beans, aubergine, pangrattato, rocket and lemon 16.00
- pan fried seabass, cherry tomato, saffron and grilled endive 21.00
- parmesan crumbed chicken schnitzel, creamed corn and shredded fennel 18.50
- crispy duck, plum, star anise, brown rice and citrus salad 19.50
- roast veal rump, sage, sprouting broccoli, anchovy and hazelnut pesto 24.50
- bill's coconut curry, choy sum and holy basil, brown rice + fish and prawn 19.00 + tofu and squash 17.00

BURGERS

- shrimp burger, shaved radish, iceberg, lemongrass dressing, aioli, fries 17.50
- crispy chicken burger, gochujang glaze, peanut, kohlrabi, mint slow, fries 15.50
- grass fed beef burger, pickled green chilli, herb mayo, tomato relish, fries 16.00 + cheese 1.50

SIDES

- green salad, avocado, yuzu pepper and fresh ginger dressing 5.50
- blistered french beans, toasted coconut and curry leaf 5.00
- seasonal greens, olive oil and lemon 5.00
- french fries 4.50

SWEET

- raw bites - cacao, date and almond 1.65 ea
- salted peanut brittle 4.50
- dark chocolate pistachio fudge 4.50
- ice creams and sorbets 5.00
- coconut rice, roast pineapple, miso caramel and coconut sorbet 8.50
- cold drip coffee tiramisu 8.50
- white chocolate and pistachio pavlova blueberry, blackberry and bergamot compote, yoghurt cream 9.50

• 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 •