

GRANGER & Co.

BREAKFAST UNTIL 12PM

COFFEE, TEA, CHOCOLATE

coffee by allpress
+ soy **Sy**, oat milk **G** or
our almond milk **L N P Sy**
+ extra shot

single origin cold drip

tea by rare tea company **Su**
breakfast, chamomile, peppermint, rooibos,
jasmine silver tip, china green leaf, genmaicha,
lemongrass, earl grey, lemon verbena

fresh mint tea

spiced almond milk chai **N (L P Su Sy)**

matcha latte, iced matcha latte **M Su**

black sesame oat latte **S G**

our hot chocolate with pump street **M Sy**

CLASSICS

toasted dusty knuckle sourdough,
avocado, lime and coriander **G**
+ poached egg **E**

ricotta hotcakes, banana
and honeycomb butter **E G M**

toasted coconut bread and butter **E G M (N P S)**

scrambled eggs and toasted
dusty knuckle sourdough **E G M**

fresh aussie - our gravadlax, poached eggs,
greens, furikake, avocado and cherry tomatoes
E F S Su (G Cr Mo Mu M N P Sy)
+ toast **G M**

sweet corn fritters, roast tomato,
spinach and bacon **E G M Su**

FRUITS, GRAINS

raw bars - date, tahini and cashew
N S Sy (C G M Mu P Su)

rye bircher muesli, sour cherry and pistachio **G M N**

winter fruit bowl
+ greek **M** or coconut yoghurt

brown rice miso porridge,
persimmon and white mulberry **Sy (M N Su)**

vegan granola bowl
+ coconut yoghurt, compote and kinako **N S Sy (G)**
+ frozen blueberry and cranberry,
fresh banana **N S (G M P Sy)**

JUICES

freshly squeezed orange juice
+ ginger shot

granger greens - apple, cucumber,
spinach, ginger, lime and mint

autumn citrus - mandarin, carrot,
fennel, lemon and apple

SMOOTHIES, SHAKES

sunrise - berries, banana, apple juice,
orange juice and yoghurt **M Su (S)**

bill's raw - pea milk, banana, date,
almond butter and raw cacao **N G Su (S)**

golden smoothie - mango, turmeric,
pineapple and aloe vera **(N S)**

espresso, avocado and vanilla shake **M (S)**

black sesame shake **M S (N)**

EGGS, BAKERY

two poached, soft-boiled or sunny eggs
and toasted dusty knuckle sourdough **E G M Su**

toasted dusty knuckle sourdough **G**, rye **G**
our paleo loaf **N (C G M Mu P S Sy Su)**
or our gluten-free bread **M**
with our kaya **G E**, marmalade, our jam,
grangermite **G (Cr F Mo N P S)**,
honey or our almond butter **N**

chilli fried egg in our brioche,
watercress and tamarind plum chutney,
Su M S E Mu G C (N P Sy)
with bacon **Su** or halloumi **M**

grilled cheese and our green kimchi
open sandwich **E G M Mu Sy Su**

SIDES

rose harissa **N P** - avocado - avocado salsa -
our green kimchi **Sy Su** -
roast tomato **(C G M Mu N P S Sy)**
grilled halloumi **M** - seasonal greens
garlic mushrooms **M** - our pickles **Su (N P)**
fennel sausage **G S Su** - grilled wiltshire bacon **Su**
steamed tofu **S Sy Su (N P)** - our gravadlax **F (N P)**

PLATES

mushroom xo fried rice, szechuan pepper,
shredded daikon and ginger
G Sy Su (C Cr F M Mo Mu N P S)

braised butter beans, tomato,
oregano and green harissa **(N P)**
+ grilled halloumi **M** + soft boiled egg **E**

potato and feta rösti, poached eggs,
our gravadlax and dill yoghurt **E F M Su (N P)**

• some of our dishes contain unpasteurised cheese. please
inform your waiter if you are allergic or intolerant 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 •

allergens - C celery, Cr crustacean, E egg, F fish, G gluten, M milk, L lupin,
Mo mollusc, Mu mustard, N nuts, P peanuts, S sesame, Su sulphur, Sy
soya, () may contain

GRANGER & Co.

LUNCH 12-5PM

SMALL PLATES

marcona almonds **N**

green nocerella olives

courgette chips, nigella seed
and tahini yoghurt **S M (G N P)**

crudités, artichoke and tahini dip
S (C G M Mu N P Sy Su)

romesco, greek yoghurt and pomegranate **M N**
+ dusty knuckle sourdough **G**
or our paleo **N (C G M Mu P S Sy Su)**

crispy chicken, peanut, iceberg
and gochujang **M P S Sy Su (G Cr F Mo N)**

PLATES

parmesan crumbed chicken schnitzel,
creamed corn and shredded fennel **E G M**

bill's coconut curry, choy sum
and holy basil, brown rice **C Mu Sy Su (G M N P S)**
+ fish and prawn **F Cr (plus above)**
+ tofu and squash **Sy Su (plus above)**

chilli miso salmon, hot and sour aubergine
F Sy (C G Mu)

potato and feta rösti, poached eggs,
our gravadlax and dill yoghurt **E F M Su (N P)**

BURGERS

shrimp burger, lemongrass dressing, aioli
and shaved radish salad, fries **Cr E F G M Mu S Su**

crispy chicken burger, gochujang glaze,
peanut, kohlrabi, mint slaw, fries
E G M P S Sy Su (N)

grass-fed beef burger, pickled green chilli,
herb mayo, tomato relish, fries **G E F M Mu S (N P)**
+ cheese **M**

SIDES

seasonal greens, lemon dressing

grilled broccoli, citrus sesame dressing
S Sy Su (N)

french fries **(G M)**

bill's green salad, yuzu kosho
and fresh ginger dressing **(C Mu)**

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CLASSICS

ricotta hotcakes, banana
and honeycomb butter **E G M**

scrambled eggs and toasted
dusty knuckle sourdough **E G M**

fresh aussie - our gravadlax, poached eggs, greens,
furikake, avocado and cherry tomatoes
E F S Su (G Cr Mo Mu M N P Sy)
+ toast **G M**

sweet corn fritters, roast tomato,
spinach and bacon **E G M Su**
+ avocado salsa

grilled cheese and our green kimchi
open sandwich **E G M Mu Sy Su**

SALADS, BOWLS

prawn and chilli linguine, garlic
and rocket **Cr M G (F)**

braised butterbeans, roast fennel, tahini,
cucumber, dill and mint salad **S (N P)**

seared tuna, seasoned rice, avocado,
turmeric pickled daikon, and furikake **F Mu S Sy Su**
(C G Cr M Mo N P)

braised short rib and shiitake broth,
sesame greens, egg noodles and daikon **C G E S Sy (N)**

buckwheat bowl, grated candy beetroot,
carrot and kohlrabi, toasted sesame
and sour plum dressing **S Sy Mu (C M N P Su)**

grilled lemongrass chicken, shredded cabbage,
holy basil, nuoc cham and crispy shallots **F Su**
(C G M Mu N P S Sy)

chopped salad - edamame, courgette, tomato,
cabbage, crunchy chickpeas, beetroot, corn and
citrus sesame dressing **G S Sy Su (C F M Mo Mu N P)**

ADD

rose harissa **(N P)** avocado - avocado salsa -
our green kimchi **Sy Su** - roast tomato **(C G M Mu N P S Sy)**
grilled halloumi **M** - seasonal greens
garlic mushrooms **M** - our pickles **Su (N P)**
fennel sausage **G S Su** - grilled wiltshire bacon **Su**
steamed tofu **S Sy Su (N P)**
grilled chicken breast
our gravadlax **F (N P)** - miso salmon **F Sy (G)**

SWEET

raw bars - date, tahini and cashew
N S Sy (C G M Mu P Su)

salted peanut brittle **P M Su N**

dark chocolate pistachio fudge **M N Sy (P S G)**

baked lemon cheesecake, blueberry and
hibiscus compote, nut and buckwheat crumb
G E M N (C Mu P S Sy Su)

miso chocolate and hazelnut pot,
salted praline **N Sy (G M P Su)**

our cold drip coffee tiramisu **E M G (N P)**

brown sugar pavlova, blackberry,
sour cherry and pistachio,
yoghurt cream **E M N Sy**

GRANGER & Co.

DINNER FROM 5PM

APÉRITIF

brut réserve nv billecourt-salmon,
champagne, france **Su**

fig leaf spritz - parafante, sparkling
riesling and soda **Su**

rosa t&t - pink tequila, grapefruit
and tonic **Su**

pentire and tonic (zero proof) **Su**

SMALL PLATES

marcona almonds **N** - green nocerella olives

courgette chips, nigella seed
and tahini yoghurt **S M (G N P)**

crudités, artichoke and tahini dip
S (C G M Mu N P Sy Su)

romesco, greek yoghurt and pomegranate **M N**
+ dusty knuckle sourdough **G**
or our paleo **N (C G M Mu P S Sy Su)**

crab toast, pickled nashi pear, cucumber,
brown crab and sriracha aioli **G Cr E M Mu (S Sy)**

raw carrot salad, candied
walnut and miso dressing **N Sy**

our gravadlax, pickled cucumber,
cream cheese and toasted rye **F G Su M (N P)**

crispy chicken, peanut, iceberg and gochujang
M P S Sy Su (G Cr F Mo N)

tuna tartare, avocado, masa chips,
lime and chilli **F M (N S)**

SALADS, BOWLS

prawn and chilli linguine, garlic
and rocket **Cr M G (F)**

braised butterbeans, roast fennel, tahini,
cucumber, dill and mint salad **S (N P)**

buckwheat bowl, grated candy beetroot,
carrot and kohlrabi, toasted sesame
and sour plum dressing **S Sy Mu (C M N P Su)**

chopped salad - edamame, courgette,
cabbage, tomato, crunchy chickpeas, beetroot,
corn and citrus sesame dressing
G S Sy Su (C F M Mo Mu N P)

ADD

avocado - grilled halloumi **M**
steamed tofu, ginger and sesame **S Sy Su (N P)**
grilled chicken breast
our gravadlax **F (N P)** - miso salmon **F Sy (G)**

PLATES

steamed hake, mussels, grilled courgette
and green sauce **Cr F Mo Su**

parmesan crumbed chicken schnitzel,
creamed corn and shredded fennel **E G M**

shrimp burger, shaved radish, iceberg,
lemongrass dressing, aioli, fries **Cr E F G M Mu S Su**
chilli miso salmon, hot and sour aubergine **F Sy (C G Mu)**

sake braised duck leg, plum, watercress
and 7-spice crispy potatoes **Sy S**

koji pork, daikon and nashi relish,
mizuna salad and ponzu dipping sauce
G Sy Su (C Cr F Mo Mu)

grass-fed beef burger, pickled green chilli,
herb mayo, tomato relish, fries **G E F M Mu S (N P)**
+ cheese **M**

bill's coconut curry, choi sum
and holy basil, brown rice **C Mu Sy Su (G M N P S)**
+ fish and prawn **F Cr (plus above)**
+ tofu and squash **Sy Su (plus above)**

SIDES

seasonal greens, lemon dressing

grilled broccoli, citrus sesame dressing **S Sy Su (N)**

french fries **(G M)**

bill's green salad, yuzu kosho
and fresh ginger dressing **(C Mu)**

DESSERT

salted peanut brittle **P M Su N**

dark chocolate pistachio fudge **M N Sy (P S G)**

ice cream - **PLEASE ASK**

baked lemon cheesecake, blueberry and
hibiscus compote, nut and buckwheat crumb
G E M N (C Mu P S Sy Su)

miso chocolate and hazelnut pot,
salted praline **N Sy (G M P Su)**

our cold drip coffee tiramisu **E M G (N P)**

brown sugar pavlova, blackberry,
sour cherry and pistachio,
yoghurt cream **E M N Sy**

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JUICES

freshly squeezed orange juice **Ve**
+ ginger shot **Ve**

granger greens - apple, cucumber,
spinach, ginger, lime and mint **Ve**

autumn citrus - mandarin, carrot,
fennel, lemon and apple **Ve**

SMOOTHIES, SHAKES

bill's raw - banana, date, raw cocoa,
almond butter and pea milk **N G Su (S) Ve**

sunrise - berries, banana, apple juice,
orange juice and yoghurt **M Su (S)**

golden smoothie - mango, turmeric,
pineapple and aloe vera **(N S) Ve**

black sesame shake **M S (N) Ve**

espresso, avocado and vanilla shake **M (S)**

COFFEE, TEA, CHOCOLATE

coffee by allpress **Ve**

+ soy **Sy V**, oat milk **G Ve** or our almond milk
L N P Sy Ve

single origin cold drip **Ve**

tea by rare tea company **Su Ve**
breakfast, chamomile, peppermint, rooibos,
jasmine silver tip, china green leaf, genmaicha,
lemongrass, earl grey, lemon verbena

fresh mint tea **Ve**

spiced almond milk chai **N (L P Su Sy)**

matcha latte, iced matcha latte **M Su**

black sesame oat latte **S G Ve**

our hot chocolate with pump street **M Sy**

CLASSICS

ricotta hotcakes, banana
and honeycomb butter **E G M**

toasted coconut bread and butter **E G M (N P S)**

scrambled eggs and toasted
dusty knuckle sourdough **E G M**

veggie fresh aussie - halloumi,
poached eggs, greens, furikake, avocado
and cherry tomatoes **E S Su M (G N P Sy)**

sweet corn fritters, roast tomato, spinach
and halloumi **E G M Mu Sy Su**

FRUIT, GRAINS

raw bars - date, tahini and cashew
N S Sy (C G M Mu P Su) Ve

rye bircher, sour cherry and pistachio **G M N**

winter fruit bowl **Ve**
+ greek yoghurt **M** or coconut yogurt **Ve**

brown rice miso porridge, preserved
persimmon and white mulberry **Sy (M N Su) Ve**

vegan granola bowl
+ coconut yoghurt, compôte and kinako **N S Sy (G) Ve**
+ frozen blueberry and cranberry,
fresh banana **N S (G M P Sy) Ve**

EGGS, BAKERY

toasted dusty knuckle sourdough, avocado, lime
and coriander **G Ve** + poached egg **E**

two poached, soft-boiled or sunny eggs
and toasted dusty knuckle sourdough **E G M Su**

toasted dusty knuckle sourdough **G Ve**, rye **G Ve**,
our paleo loaf **N (C G M Mu P S Sy Su) Ve**
or our gluten-free bread **M Ve**
with our kaya **G E Ve**, marmalade **Ve**, our jam **Ve**,
grangermite **G (Cr F Mo N P S) Ve**,
honey or our almond butter **N Ve**

chilli fried egg in our brioche,
watercress and tamarind plum chutney,
with halloumi **M Su S E Mu G C (N P Sy)**

grilled cheese and our green kimchi
open sandwich **E G M Mu Sy Su**

SIDES

rose harissa **(N P) Ve**
avocado **Ve** - avocado salsa **Ve** -
our green kimchi **Sy Su Ve** -
roast tomato **(C G M Mu N P S Sy) Ve**
grilled halloumi **M** - seasonal greens **Ve**
garlic mushrooms **M Ve** - our pickles **Su (N P) Ve**
steamed tofu **S Sy Su (N P) Ve**

BIG PLATES

mushroom xo fried rice, szechuan pepper,
shredded daikon and ginger
G Sy Su (C Cr F M Mo Mu N P S) Ve
+ poached egg **E**

braised butter beans, tomato,
oregano and green harissa **(N P) Ve**
+ grilled halloumi **M**
+ soft boiled egg **E**

potato and feta rösti, poached eggs
and dill yoghurt **E F M Su (N P)**

Ve vegan

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

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soya, () may contain

BREAKFAST UNTIL 12PM

GRANGER & Co.

• VEGETARIAN MENU •

SMALL PLATES

- marcona almonds **N Ve**
- green nocerella olives **Ve**
- courgette chips, nigella seed
and tahini yoghurt **S M (G)**
- crudités, artichoke and tahini dip
S (C G M Mu N P Sy Su) Ve
- romesco, greek yoghurt and pomegranate **M N**
+ dusty knuckle sourdough **G**
or our paleo **N (C G M Mu P S Sy Su)**
- crispy tofu, peanut, iceberg
and gochujang **G P S Sy Su (N) Ve**

PLATES

- crispy tofu burger, gochujang glaze,
peanut, kohlrabi, mint slaw, fries
G E M P S Sy Su (N)
- braised butterbeans, roast fennel, tahini,
cucumber, dill and mint salad **S (N P) Ve**
- chilli miso tofu, hot and sour aubergine **Sy G S Ve**
- bill's coconut curry, tofu and squash,
choi sum, holy basil, brown rice
C Mu Sy Su (G M N P S) Ve

SIDES

- bill's green salad, yuzu kosho
and fresh ginger dressing **(C Mu) Ve**
- grilled broccoli, citrus sesame dressing
S Sy Su (N) Ve
- french fries **(G M) Ve**
- seasonal greens, lemon dressing **Ve**

CLASSICS

- ricotta hotcakes, banana
and honeycomb butter **E G M**
- scrambled eggs and toasted
dusty knuckle sourdough **E G M**
- veggie fresh aussie - halloumi,
poached eggs, greens, furikake, avocado
and cherry tomatoes **E S Su M (G N P Sy)**
- sweet corn fritters, roast tomato, spinach
and halloumi **E G M Mu Sy Su**
- grilled cheese and our green kimchi
open sandwich **E G M Mu Sy Su**

SALADS, BOWLS

- buckwheat bowl, grated candy beetroot,
carrot and kohlrabi, toasted sesame and
sour plum dressing **S Sy Mu (C M N P Su) Ve**
- chopped salad - edamame, courgette,
tomato, cabbage, crunchy chickpeas,
beetroot, corn and citrus sesame
dressing **G S Sy Su (C F M Mo Mu N P) Ve**

ADD

- rose harissa **(N P) Ve**
- avocado **Ve** - avocado salsa **Ve** -
our green kimchi **Sy Su Ve** -
roast tomato **(C G M Mu N P S Sy) Ve**
- grilled halloumi **M** - seasonal greens **Ve**
- garlic mushrooms **M Ve** - our pickles **Su (N P) Ve**
- steamed tofu **S Sy Su (N P) Ve**

SWEET

- raw bars - date, tahini and cashew
N S Sy (C G M Mu P Su) Ve
- salted peanut brittle **P M Su N**
- dark chocolate pistachio fudge **M N Sy (P S G)**
- baked lemon cheesecake, blueberry and
hibiscus compote, nut and buckwheat crumb
G E M N (C Mu P S Sy Su)
- miso chocolate and hazelnut pot,
salted praline **N Sy (G M P Su) Ve**
- our cold drip coffee tiramisu **E M G (N P)**
- brown sugar pavlova, blackberry,
sour cherry and pistachio
yoghurt cream **E M N Sy**

LUNCH 12-5PM

Ve vegan

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soya, () may contain

GRANGER & Co.



APÉRITIF

- brut réserve nv billecart-salmon, champagne, france **Su**
- fig leaf spritz - parafante, sparkling riesling and soda **Su**
- rosa t&t - pink tequila, grapefruit and tonic **Su**
- pentire and tonic (zero proof) **Su**

SMALL PLATES

- marcona almonds **N Ve**
- green nocerella olives **Ve**
- courgette chips, nigella seed and tahini yoghurt **S M (G)**
- crudités, artichoke and tahini dip **S (C G M Mu N P Sy Su) Ve**
- romesco, greek yoghurt and pomegranate **M N** + dusty knuckle sourdough **G** or our paleo **N (C G M Mu P S Sy Su)**
- raw carrot salad, candied walnut and miso dressing **N Sy Ve**
- crispy tofu, peanut, iceberg and gochujang **G P S Sy Su (N) Ve**

DINNER FROM 5PM

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allergens - C celery, Cr crustacean, E egg, F fish, G gluten, M milk, L lupin, Mo mollusc, Mu mustard, N nuts, P peanuts, S sesame, Su sulphur, Sy soya, () may contain

Ve vegan

PLATES

- buckwheat bowl, grated candy beetroot, carrot and kohlrabi, toasted sesame and sour plum dressing **S Sy Mu (C M N P Su) Ve**
- braised butterbeans, roast fennel, tahini, cucumber, dill and mint salad **S (N P) Ve**
- mushroom xo fried rice, szechuan pepper, shredded daikon and ginger **G Sy Su (C Cr F M Mo Mu N P S) Ve**
- crispy tofu burger, gochujang glaze, peanut, kohlrabi, mint slaw, fries **G E M P S Sy Su (N)**
- chilli miso tofu, hot and sour aubergine **Sy G S Ve**
- bill's coconut curry, tofu and squash, choy sum, holy basil, brown rice **C Mu Sy Su (G M N P S) Ve**

- chopped salad - edamame, courgette, cabbage, tomatoes, crunchy chickpeas, beetroot, corn and citrus sesame dressing **G S Sy Su (C F M Mo Mu N P) Ve**

ADD

- rose harissa **(N P) Ve** - avocado **Ve**
- grilled halloumi **M**
- steamed tofu **S Sy Su (N P) Ve**

SIDES

- bill's green salad, yuzu kosho and fresh ginger dressing **C Mu) Ve**
- grilled broccoli, citrus sesame dressing **S Sy Su (N) Ve**
- french fries **(G M) Ve**
- seasonal greens, lemon dressing **Ve**

SWEET

- raw bars - date, tahini and cashew **N S Sy (C G M Mu P Su) Ve**
- salted peanut brittle **P M Su N**
- dark chocolate pistachio fudge **M N Sy (P S G)**
- ice cream - **PLEASE ASK**
- baked lemon cheesecake, blueberry and hibiscus compote, nut and buckwheat crumb **G E M N (C Mu P S Sy Su)**
- miso chocolate and hazelnut pot, salted praline **N Sy (G M P Su) Ve**
- our cold drip coffee tiramisu **E M G (N P)**
- brown sugar pavlova, blackberry, sour cherry and pistachio, yoghurt cream **E M N Sy**

GRANGER & Co.

• KIDS MENU •



UNTIL 5PM

sweet corn fritter, roast tomato,
spinach and bacon 8.50

scrambled eggs and toasted
dusty knuckle sourdough 7.00

ricotta hotcakes, banana
and honeycomb butter 11.00

grilled cheese open sandwich 7.50

AFTER 12

linguine, cherry tomatoes and parmesan 9.50

grass-fed beef burger, fries or green salad 12.50
+ cheese 1.75

parmesan crumbed chicken schnitzel,
fries and green beans 11.50

soy glazed salmon, green beans
and brown rice 13.50

grilled tofu, brown rice, raw carrots
and green beans 8.00

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• a discretionary service charge of 12.5% applies to each bill •

GRANGER & Co.



UNTIL 5PM

sweet corn fritter, roast tomato,
spinach and bacon

E G M Su (C G Mu N P S Sy)

scrambled eggs and toasted
dusty knuckle sourdough **E G M**

ricotta hotcakes, banana
and honeycomb butter **E G M (N P)**

AFTER 12

linguine, cherry tomatoes and parmesan **G M (Sy)**

grass-fed beef burger,
fries or green salad **G E F M Mu S (N P)**
+ cheese **M**

parmesan crumbed chicken schnitzel,
fries and green beans **E G M**

soy glazed salmon, green beans
and brown rice **F Sy**

grilled tofu, brown rice, raw carrots
and green beans **S Sy (G N)**

allergens - C celery, Cr crustacean, E egg, F fish, G gluten, M milk, L
lupin, Mo mollusc, Mu mustard, N nuts, P peanuts, S sesame,
Su sulphur, Sy soya, () may contain

GRANGER & Co.

DRINKS

JUICES

freshly squeezed orange juice
+ ginger shot

granger greens - apple, spinach,
ginger, cucumber, mint and lime

autumn citrus - mandarin, carrot,
fennel, lemon and apple

SMOOTHIES, SHAKES

bill's raw - banana, date, raw cocoa,
almond butter and pea milk **N G Su (S)**

sunrise - berries, banana, apple juice,
orange juice and yoghurt **M Su (S)**

golden smoothie - mango, turmeric,
pineapple and aloe vera **(N S)**

black sesame shake **M S (N)**

espresso, avocado and vanilla shake **M (N S)**

SODAS, BOTANICALS

our lemonade - our ginger ale

our passion fruit soda

tumeric and tonic

jarr kombucha
ginger or passion fruit

agua de madre kefir water

complimentary still or sparkling filtered water
bottled still or sparkling water 4.80

COCKTAILS

pentire and tonic (zero proof) **Su**

passion fruit bellini **Su**

bills bloody mary - vodka, korean chilli,
yuzu, celery and lemon **C F G S Su Sy**

rosa t&t - pink tequila, grapefruit
and tonic **Su**

bill's 75 - pet nat, gin,
raspberry and lemon **Su**

fig leaf spritz - parafante, sparkling
riesling and soda 11.00 **Su**

shiraz negroni - shiraz gin, bizzarro
bitter and vermouth **Su**

ginger and shiso mojito - rum, shiso,
ginger and lime **Su**

umeshu and soda **Su**

grapefruit and coriander margarita -
tequila, cointreau and lime 11.50

passiflora fizz - kombucha, aperol
and passion fruit **Su**

mandarin pisco sour - pisco, mandarin,
rosemary and lemon **E**

jasmine blossom - beebble honey vodka,
sake, jasmine and orange **Su**

whisky highball - earl grey,
beebble honey whisky, lemon and soda **Su**

bill's espresso martini - our cold drip liqueur,
vodka and hazelnut **M N (P)**

classic cocktails are also
available on request

COFFEE, TEA, CHOCOLATE

coffee by allpress
+ soy **Sy**, oat milk **G** or our almond milk **N P L Sy**
+ extra shot

single origin cold drip

tea by rare tea company **Su**
breakfast, chamomile, peppermint, rooibos,
jasmine silver tip, china green leaf, genmaicha,
lemongrass, earl grey, lemon verbena

fresh mint tea

spiced almond milk chai **N (L P Su Sy)**

matcha latte, iced matcha latte **M Su**

black sesame oat latte **S G**

our hot chocolate with pump street **M Sy (G E N S)**

BEER

braybrooke helles lager 4.2% (330ml) 5.50 **G**

kernel table beer 2.8% (330ml) 5.50 **G**

thornbridge am:pm ipa (gf) 4.5% (330ml) 5.80

stone & wood pacific ale 4.4% (330ml) 5.80 **G**

days lager 0% (330ml) 5.50 **G**

days pale ale 0% (330ml) 5.50 **G**

hawkes cider 4.5% (330ml) 5.50

• please inform your waiter if you are allergic or intolerant to any items before
you order - we cannot guarantee the absence of allergens in our
dishes, due to being produced in a kitchen that contains allergens •

allergens - C celery, Cr crustacean, E egg, F fish, G gluten, M milk, L lupin,
Mo mollusc, Mu mustard, N nuts, P peanuts, S sesame, Su sulphur, Sy
soya, () may contain

	750ML	125ML
SPARKLING		
brut sparkling riesling paulett trillians, clare valley, australia Su	45.00	8.00
pet nat negrette rosé nv le roc ambulle, fronton, france Nat Org Su	48.00	9.75
brut réserve nv billecourt-salmon, champagne, france Su	85.00	14.00
brut rosé nv billecourt-salmon, champagne, france Su	95.00	

	750ML	375ML	175ML
WHITE			
catarratto tule bianco, sicilia, italy Org Su	28.00	14.00	7.00
colombard/manseng arcolan, plaimont, côtes da gascogne, france Su	31.00	15.50	7.50
vinho verde loureiro, AB valley wines, minho, portugal Su	33.00		
grüner veltliner wagramer selektion, heiderer-meyer, austria Sus Su	36.00	18.00	9.25
semillon karri vineyards, margaret river, australia Bio Nat Org Su	40.00		
palomino el pinto, hacienda la parrilla, andalucia, spain Su	42.00		
macabeo blanco el risco, aragón, spain Sus Su	44.00	22.00	10.50
verdicchio di matelica azienda colle stefano, marche, italy Org Su	46.00	23.00	11.00
muscadet garance, pierre luneau-papin, loire, france Bio Su	48.00		
sauvignon blanc ruakana, marlborough, new zealand Org Su	50.00		
gavi di gavi masseria dei carmelitani, vite colte, piemonte, italy Su	53.00	26.50	13.50
chablis domaine gérard tremblay, burgundy, france Su	55.00		

	750ML	375ML	175ML
RED			
nero d'avola tule rosso, sicilia, italy Org Su	28.00	14.00	7.00
aglianico rosso vignali, basilicata, italy Su	31.00	15.50	7.50
moristel bodega pirineos, somontano, spain Su	33.00		
garnacha/tempranillo pinuaga, la mancha, spain Org Su	35.00	17.50	8.50
cabernet sauvignon karri vineyards, margaret river, australia Bio Org Su	39.00		
syrah/grenache/mourvèdre château jau, côtes roussillon, france Org/Sus Su	43.00		
sangiovese rosso di montepulciano, crociani, toscana, italy Su	46.00	23.00	11.00
nebbiolo mesdí, casina bric, piemonte, italy Sus Su	49.00	24.50	12.50
merlot tattarattat, château picoron, bordeaux, france Sus Su	53.00		
tempranillo/graciano/garnacha lz, bodega lanzaga, rioja, spain Org Su	56.00		
pinot noir evolution, sokol blosser, oregon, usa Org Su	60.00	30.50	15.50
grenache like raindrops, jauma, mclaren vale, australia Org Su	63.00		

	750ML	375ML	175ML
ORANGE, ROSÉ			
falanghina/trebbiano vincenzo di vaira, molise, italy Su	38.00	19.00	9.75
grenache/syrah/carignan réserve de gassac, languedoc, france Org Su	35.00	17.50	9.00
syrah/mourvèdre/rolle terre des anges, côtes de provence, frances Sus Su	52.00		

	750ML	375ML	75ML
SWEET			
petit manseng la magendia, jurancon, france Bio Org Su		38.00	8.00

Bio biodynamic Nat natural Org organic Sus sustainable

125ml glasses are available on request