

freshly squeezed orange juice *vg* 6 / 7.5
+ ginger shot *vg* 1

sunrise - berries, banana, apple juice,
fresh orange juice and kefir yoghurt 8.5

bills raw - banana, medjool date, our
almond butter, raw cacao and pea milk *vg* 8

spiced pear bellini *vg* 12

FRUIT, GRAINS

cacao bites - medjool dates, almonds
and raw cacao *vg* 3 ea

young coconut and oat milk chia seed pot,
blueberry and pomegranate *vg* 8.5

winter fruit bowl *vg* 13.5
+ linseeds, sesame seeds and almonds *vg* 1

brown rice white miso porridge
and ginger poached pineapple *vg* 11.5

bills almond, hazelnut and pistachio granola,
blueberry hibiscus compôte, kinako *vg* 12
served with either coconut or greek yoghurt

BAKERY

daily breakfast muffin 4

baked goods available at the counter -
cakes, biscuits, cookies and tray bakes
from 11am

TOAST, SPREADS

dusty knuckle sourdough 5.5
our paleo bread 5.5
our gluten-free bread 5.5

+ honey, marmalade, vegemite,
our roasted almond butter or
our seasonal jam

CLASSICS

toasted dusty knuckle sourdough,
avocado, lime and coriander *vg* 12.5
+ poached egg 2.5

ricotta hotcakes, banana
and honeycomb butter 17.5

scrambled eggs and toasted
dusty knuckle sourdough 13

toasted coconut bread and butter 4.5 / 9

veggie fresh aussie - poached eggs,
halloumi, greens, avocado, datterini
tomatoes and furikake 15.5
+ toasted dusty knuckle sourdough 2.5

sweet corn fritters, roast tomato,
spinach and avocado salsa 18.5

EGGS, PLATES

two poached, soft-boiled or sunny eggs
and toasted dusty knuckle sourdough 10

tofu, spring onion and egg white omelette,
winter tomato, soy and chilli relish 13

quinoa, millet and jasmine rice bowl,
silken tofu, shaved fennel, golden daikon,
pickles, yuzu dressing and nori sesame *vg* 18

mozzarella and sage toasted
sourdough sandwich 14

potato and feta rösti, poached
eggs and dill yoghurt 12

sunny egg brioche roll, grilled halloumi
and mango chutney 13.5
gf roll available on request

EXTRAS

+ soy tomato relish *vg* 2.5
+ our green kimchi *vg* 3.5
+ spiced roast tomatoes *vg* 3.5
+ steamed tofu *vg* 3.5
+ avocado *vg* 4, avocado salsa *vg* 4
+ miso roast chestnut mushrooms *vg* 4
+ seasonal greens *vg* 4, grilled halloumi 4.5

• *Vg* vegan

• Please see QR code overleaf for allergen information.
• A discretionary service charge of 12.5% applies to each bill.
• Delivery & office catering available at grangerandco.com.

Every one of our free-range eggs comes direct from a family farm in Kent. Our ricotta and mozzarella are made by La Latteria and our milk is provided by The Estate Dairy in Somerset. For our sourdough, we turn to Dusty Knuckle and Natoora supply us with fresh fruit and vegetables. All our meat is free-range and reared in the UK and our chalkstream trout is fully sustainable, traceable and raised in the Rivers Test and Itchen.

SMALL PLATES

green gordal olives *vg* 6

smoked almonds *vg* 6

dusty knuckle sourdough, butter 5.5

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root vegetable crisps, shichimi pepper 6

pickled beets, raw radishes
and herbed ricotta 10

chilli, sesame crispy tofu, butter lettuce
and peanut miso dressing *vg* 14.5

courgette chips, nigella seed and
curry leaf coconut yoghurt *vg* 12

PLATES, BOWLS

warm puy lentil salad, ciliegina,
crostini and gremolata 17
vegan option available

broccolini and kale rigatoni,
ricotta, lemon and parmesan 19
vegan option available

bill's fragrant tofu yellow curry,
roast delicata pumpkin, cucumber
and ginger pickle, jasmine rice *vg* 20

quinoa, millet and jasmine rice bowl,
silken tofu, shaved fennel, golden
daikon, pickles, yuzu dressing
and nori sesame *vg* 18

potato and feta rösti, poached
eggs and dill yoghurt 12

bill's chopped - datterini tomatoes,
green beans, grilled courgette,
edamame, kohlrabi, beetroot,
crunchy chickpeas, sesame dressing
and furikake *vg* 16.5

CLASSICS

toasted dusty knuckle sourdough,
avocado, lime and coriander *vg* 12.5
+ poached egg 2.5

ricotta hotcakes, banana and
honeycomb butter 17.5

scrambled eggs and toasted dusty
knuckle sourdough 13

veggie fresh aussie - poached eggs,
halloumi, greens, avocado, datterini
tomatoes and furikake 15.5
+ toasted sourdough 2.5

sweet corn fritters, roast tomato,
spinach and avocado salsa 18.5

mozzarella and sage toasted
sourdough sandwich 14

EXTRAS

+ soy tomato relish *vg* 2.5

+ our green kimchi *vg* 3.5

+ spiced roast tomatoes *vg* 3.5

+ steamed tofu *vg* 3.5

+ avocado *vg* 4, avocado salsa *vg* 4

+ miso roast chestnut mushrooms *vg* 4

+ seasonal greens *vg* 4, grilled halloumi 4.5

SIDES

bill's green salad, yuzu kosho
and fresh ginger dressing *vg* 8.5

herbed fries *vg* 6

SWEET

daily cakes available at the counter

salted peanut brittle 5

our chocolates with pump st 2.5 ea

pistachio and cranberry nougat 2.5 ea

cassis and lime fruit pastilles *vg* 2.5 ea

dark chocolate cashew pot,
salted hazelnut praline *vg* 8.5

spiced biscuit ice cream sandwich,
dulce de leche and raspberry 7.5

brown sugar pavlova, citrus fruits,
yuzu curd and yoghurt cream 12

• *Vg* vegan

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APÉRITIF

brut réserve nv billecart-salmon,
champagne, france 18 125ml

spiced pear bellini *vg* 12

our house sake, junmai ginjo 2023,
yamaguchi 12 75ml

whiskey highball - beebble honey whiskey,
lemon and soda water 12.5

SMALL PLATES

green gordal olives *vg* 6

smoked almonds *vg* 6

root vegetable crisps, shichimi pepper *vg* 6

dusty knuckle sourdough, butter 5.5

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pickled beets, raw radishes
and herbed ricotta 10

baked wholegrain flatbread, smashed chickpeas
and fermented pumpkin *vg* 8.5

chilli, sesame crispy tofu, butter lettuce
and peanut miso dressing *vg* 14.5

courgette chips, nigella seed and
curry leaf coconut yoghurt *vg* 12

SIDES

bill's green salad, yuzu kosho
and fresh ginger dressing *vg* 8.5

herbed fries *vg* 6

blistered green beans, ginger,
garlic and lemon *vg* 7.5

PLATES, BOWLS

warm puy lentil salad, ciliegina,
crostini and gremolata 17
vegan option available

broccolini and kale rigatoni, ricotta,
lemon and parmesan 19
vegan option available

bill's fragrant tofu yellow curry,
roast butternut, cucumber and
ginger pickle, jasmine rice *vg* 20

quinoa, millet and jasmine rice bowl,
silken tofu, shaved fennel, golden daikon,
pickles, yuzu dressing and nori sesame *vg* 18

bills chopped - datterini tomatoes,
green beans, grilled courgette,
edamame, kohlrabi, beetroot,
crunchy chickpeas, sesame dressing
and furikake *vg* 16.5

ADD

+ steamed tofu *vg* 3.5

+ avocado *vg* 4

+ grilled halloumi 4.5

SWEET

salted peanut brittle 5
our chocolates with pump st 2.5 ea
pistachio and cranberry nougat 2.5 ea
cassis and lime fruit pastilles *vg* 2.5 ea

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spiced biscuit ice cream sandwich,
dulce de leche and raspberry 7.5

apple and blackberry almond galette,
honey and crème fraîche 9.5

dark chocolate cashew pot,
salted hazelnut praline *vg* 8.5

brown sugar pavlova, citrus fruits,
yuzu curd and yoghurt cream 12

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