

GRANGER & Co.



JUICES

freshly squeezed orange juice 4.00/5.50 Ve
+ ginger shot 1.00 Ve

granger greens - apple, cucumber,
spinach, ginger, lime and mint 7.50 Ve

autumn citrus - mandarin, carrot,
fennel, lemon and apple 7.50 Ve

SMOOTHIES, SHAKES

bill's raw - banana, date, raw cacao,
almond butter and pea milk 7.00 Ve

sunrise - berries, banana, apple juice,
orange juice and yoghurt 6.50

golden smoothie - mango, turmeric,
pineapple and aloe vera 7.00 Ve

black sesame shake 7.50 Ve

espresso, avocado and vanilla shake 7.50

COFFEE, TEA, CHOCOLATE

coffee by allpress 3.50 Ve

+ soy V, oat milk Ve or our almond milk Ve .60
+ extra shot .60

single origin cold drip 4.00 Ve

tea by rare tea company Ve
breakfast, chamomile, peppermint, rooibos,
jasmine silver tip, china green leaf, genmaicha,
lemongrass, earl grey, lemon verbena 3.50

fresh mint tea 3.30 Ve

spiced almond milk chai 4.80

matcha latte, iced matcha latte 5.00

black sesame oat latte 5.00 Ve

our hot chocolate with pump street 5.00

CLASSICS

ricotta hotcakes, banana
and honeycomb butter 16.00

toasted coconut bread and butter 8.00

scrambled eggs and toasted
dusty knuckle sourdough 10.50

veggie fresh aussie - halloumi,
poached eggs, greens, furikake, avocado
and cherry tomatoes 14.75

sweet corn fritters, roast tomato, spinach
and halloumi 16.50 + avocado salsa 3.25 Ve

FRUIT, GRAINS

raw bars -

date, tahini and cashew 2.00 ea Ve

rye bircher, sour cherry and pistachio 9.00

winter fruit bowl 11.00 Ve

+ greek yoghurt or coconut yogurt 2.00 Ve

brown rice miso porridge, preserved
persimmon and white mulberry 9.50 Ve

vegan granola bowl 10.5

+ coconut yoghurt, compôte and kinako Ve
+ frozen blueberry and cranberry, fresh banana Ve

quinoa buckwheat bowl, raw beetroot,
avocado and furikake 11.00 Ve

EGGS, BAKERY

toasted dusty knuckle sourdough, avocado, lime
and coriander 10.00 Ve + poached egg 2.00

two poached, soft-boiled or sunny eggs
and toasted dusty knuckle sourdough 8.50

toasted dusty knuckle sourdough Ve, rye Ve,
our paleo loaf Ve or our gluten-free bread Ve
with our kaya Ve, marmalade Ve, our jam Ve,
grangermite Ve, honey or our almond butter Ve 4.25

chilli fried egg in our brioche,
watercress and tamarind plum chutney,
with halloumi 11.50

grilled cheese and our green
kimchi open sandwich 12.50

SIDES

rose harissa Ve 2.00

avocado Ve - avocado salsa Ve -

our green kimchi Ve - roast tomato Ve 3.25

grilled halloumi - seasonal greens Ve 3.75

garlic mushrooms Ve - our pickles 4.00 Ve

steamed tofu, ginger and sesame 5.50 Ve

BIG PLATES

mushroom xo fried rice, szechuan pepper,
shredded daikon and ginger 15.50 Ve
+ poached egg 2.00

braised butter beans, tomato,
oregano and green harissa 11.50 Ve
+ grilled halloumi 3.75
+ soft boiled egg 2.00

potato and feta rösti, poached eggs
and dill yoghurt 12.00

Ve vegan

• 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 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 •

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

BREAKFAST UNTIL 12PM

GRANGER & Co.

• VEGETARIAN MENU •

SMALL PLATES

- marcona almonds 5.50 Ve
- green nocellara olives 5.50 Ve
- courgette chips, nigella seed and tahini yoghurt 9.50
- romesco, greek yoghurt and pomegranate + dusty knuckle sourdough or our paleo 9.50
- crudités, artichoke and tahini dip 8.50 Ve
- crispy tofu, peanut, iceberg and gochujang 11.50 Ve

CLASSICS

- ricotta hotcakes, banana and honeycomb butter 16.00
- scrambled eggs and toasted dusty knuckle sourdough 10.50
- veggie fresh aussie - halloumi, poached eggs, greens, furikake, avocado and cherry tomatoes 14.75
- sweet corn fritters, roast tomato, spinach and halloumi 16.50 + avocado salsa 3.25 Ve
- grilled cheese and our green kimchi open sandwich 12.50

SALADS, BOWLS

- buckwheat bowl, grated candy beetroot, carrot and kohlrabi, toasted sesame and sour plum dressing 13.50 Ve
- chopped salad - edamame, courgette, tomato, cabbage, crunchy chickpeas, beetroot, corn and citrus sesame dressing 13.50 Ve

ADD

- rose harissa Ve 2.00
- avocado Ve - avocado salsa Ve - our green kimchi Ve - roast tomato Ve 3.25
- grilled halloumi - seasonal greens Ve 3.75
- garlic mushrooms Ve - our pickles 4.00 Ve
- steamed tofu, ginger and sesame 5.50 Ve

PLATES

- crispy tofu burger, gochujang glaze, peanut, kohlrabi, mint slaw, fries 16.00
- braised butter beans, roast fennel, tahini, cucumber, dill and mint salad 15.00 Ve
- chilli miso tofu, hot and sour aubergine 18.50 Ve + brown rice 1.75
- bill's coconut curry, tofu and squash, choy sum, holy basil, brown rice 18.50 Ve

SIDES

- bill's green salad, yuzu kosho and fresh ginger dressing 7.00 Ve
- grilled broccoli, citrus sesame dressing 6.50 Ve
- seasonal greens, lemon dressing 3.75 Ve
- french fries 5.00 Ve

SWEET

- raw bars - date, tahini and cashew 2.00 ec Ve
- dark chocolate pistachio fudge 4.75
- salted peanut brittle 4.75
- ice cream - ask our team for our flavours 2.75 per scoop
- miso chocolate and hazelnut pot, salted praline 8.50 Ve
- baked lemon cheesecake, blueberry and hibiscus compôte, pistachio buckwheat crumb 9.50
- brown sugar pavlova, blackberry, sour cherry and pistachio, yoghurt cream 10.00
- cold drip coffee tiramisu 9.00

LUNCH 12-5PM

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APÉRITIF

brut réserve nv billecourt-salmon,
champagne, france 14.00

fig leaf spritz - parafante, sparkling
riesling and soda 11.00

rosa t&t - pink tequila, grapefruit
and tonic 11.00

pentire and tonic (zero proof) 7.50 Ve

SMALL PLATES

marcona almonds 5.50 Ve

green nocellara olives 5.50 Ve

courgette chips, nigella seed
and tahini yoghurt 9.50

crudités, artichoke and tahini dip 8.50 Ve

romesco, greek yoghurt and pomegranate
+ dusty knuckle sourdough or our paleo 9.50

raw carrot salad, watercress and candied
walnut, miso dressing 8.50 Ve

crispy tofu, peanut, iceberg
and gochujang 11.50 Ve

DINNER FROM 5PM

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PLATES

buckwheat bowl, grated candy beetroot,
carrot and kohlrabi, toasted sesame
and sour plum dressing 13.50 Ve

braised butter beans, roast fennel, tahini,
cucumber, dill and mint salad 15.00 Ve

mushroom xo fried rice, szechuan pepper,
shredded daikon and ginger 15.50 Ve

crispy tofu burger, gochujang glaze,
peanut, kohlrabi, mint slaw, fries 16.00

chilli miso tofu, hot and sour aubergine 18.50 Ve
+ brown rice 1.75

bill's coconut curry, tofu and squash,
choi sum, holy basil, brown rice 18.50 Ve

chopped salad - edamame, courgette, cabbage,
tomatoes, crunchy chickpeas, beetroot,
corn and citrus sesame dressing 13.50 Ve

ADD

rose harissa 2.00 Ve
avocado 3.25 Ve
grilled halloumi 3.75
steamed tofu, ginger and sesame 5.50 Ve

SIDES

bill's green salad, yuzu kosho
and fresh ginger dressing 7.00 Ve

grilled broccoli, citrus sesame dressing 6.50 Ve

french fries 5.00 Ve

seasonal greens, lemon dressing 3.75 Ve

SWEET

salted peanut brittle 4.75

dark chocolate pistachio fudge 4.75

raw bars - date, tahini and cashew 2 ea Ve

ice cream - ask our team for our flavours
2.75 per scoop

miso chocolate and hazelnut pot,
salted praline 8.50 Ve

baked lemon cheesecake,
blueberry and hibiscus compote,
pistachio buckwheat crumb 9.50

our cold drip coffee tiramisu 9.00

brown sugar pavlova, blackberry, sour cherry
and pistachio, yoghurt cream 10.00