

**APÉRITIF**

passion fruit bellini v<sub>e</sub> 12.5

breakfast martini – quarter gin,  
suze, lemon, marmalade v<sub>e</sub> 10

cardinale soda - zero proof aperitif,  
fresh orange and soda v<sub>e</sub> 11

**FRUIT, GRAINS**

raw bars - white mulberry, date,  
toasted seeds and cashews v<sub>e</sub> 2 each

sunshine fruit bowl 12  
+ greek or coconut yoghurt v<sub>e</sub> 2

pineapple and oat bircher, oat milk,  
toasted coconut and fresh passion fruit v<sub>e</sub> 10.5

bill's almond, buckwheat and pumpkin  
seed granola v<sub>e</sub> 11  
+ frozen berry and hemp smoothie v<sub>e</sub>  
+ coconut yoghurt, compôte and kinako v<sub>e</sub>

silken tofu, fresh ginger and brown rice,  
mushroom xo, steamed spring greens  
and pickles v<sub>e</sub> 12.5

**CLASSICS**

toasted dusty knuckle sourdough,  
avocado, lime and coriander v<sub>e</sub> 11  
+ poached egg 2

ricotta hotcakes, banana  
and honeycomb butter 16.5

scrambled eggs and toasted  
dusty knuckle sourdough 11.5

toasted coconut bread and butter 8.5

veggie fresh aussie - kupros halloumi,  
poached eggs, greens, avocado,  
cherry tomatoes and furikake 15.5 + toast 2

sweet corn fritters, roast tomato,  
spinach and avocado salsa 17.5  
+ kupros halloumi 4

**EGGS, PLATES**

two poached, soft-boiled or sunny eggs  
and toasted dusty knuckle sourdough 8.5

kupros halloumi and chilli fried egg roll, rocket  
and mango pickle 12.5

grilled cheese and our green kimchi  
open sandwich 13

potato and feta rösti, poached eggs  
and dill yoghurt 12

**TOAST**

toast - dusty knuckle sourdough v<sub>e</sub>  
or rye v<sub>e</sub>, our paleo loaf v<sub>e</sub> or our  
gluten-free bread v<sub>e</sub> 4.5

spreads - honey, marmalade v<sub>e</sub>,  
our coconut curd, raspberry jam v<sub>e</sub>,  
roasted almond butter v<sub>e</sub>  
or grangermite v<sub>e</sub>

**SIDES**

rose harissa v<sub>e</sub> 2  
our green kimchi v<sub>e</sub> - roast tomato v<sub>e</sub> 3  
avocado v<sub>e</sub> - avocado salsa v<sub>e</sub> - our pickles v<sub>e</sub> 3.5  
steamed tofu, ginger and sesame v<sub>e</sub> 3.5  
garlic mushrooms - seasonal greens v<sub>e</sub> 4  
grilled kupros halloumi 4

• v<sub>e</sub> vegan

• Please see QR code overleaf for allergen and calorie information.  
• A discretionary service charge of 12.5% applies to each bill.  
• Delivery & office catering available at [grangerandco.com](http://grangerandco.com).

**BREAKFAST UNTIL 12PM**

**SMALL PLATES**

our pickles *ve* 3.5

marcona almonds *ve* 6

green nocellara olives *ve* 6

courgette chips, nigella seed  
and preserved lemon yoghurt 11

crudités, sesame dip,  
sansho pepper *ve* 10

crispy gochujang tofu, peanut,  
iceberg, mint and coriander *ve* 11.5

**SALADS, PLATES**

coconut and turmeric daal, summer beans  
and coriander relish *ve* 17  
+ brown rice *ve* 2

bill's coconut curry, tofu and squash,  
choi sum, holy basil, brown rice *ve* 20

miso tofu, tiger salad and sesame  
tofu dressing *ve* 18.5

grilled cheese and our green kimchi  
open sandwich 13

potato and feta rösti, poached eggs  
and dill yoghurt 12

bill's chopped - edamame, courgette,  
tomato, cabbage, crunchy chickpeas,  
beetroot, corn, furikake and citrus  
ponzu dressing *ve* 15.5

**SIDES**

bill's green salad, yuzu kosho  
and fresh ginger dressing *ve* 7.5

seasonal greens, lemon dressing *ve* 4

cucumber and herb salad *ve* 6

herbed fries *ve* 5

**CLASSICS**

ricotta hotcakes, banana and  
honeycomb butter 16.5

scrambled eggs and toasted dusty  
knuckle sourdough 10.5

veggie fresh aussie - kupros halloumi,  
poached eggs, greens, avocado,  
cherry tomatoes and furikake 15.5 + toast 2

sweet corn fritters, roast tomato,  
spinach and avocado salsa 17.5  
+ kupros halloumi 4

**ADD**

rose harissa *ve* 2

our green kimchi *ve* - roast tomato *ve* 3

avocado *ve* - avocado salsa *ve* 3.5

steamed tofu, ginger and sesame *ve* 3.5

garlic mushrooms 4

grilled kupros halloumi 4

**SWEET**

salted peanut brittle 5

dark chocolate pistachio fudge 5

ice cream union 2.75 per scoop  
hotcake, pistachio or vanilla ice cream  
mango, raspberry or chocolate sorbet *ve*

miso chocolate pot and hazelnut praline *ve* 8.5

jasmine poached plum, vanilla semifreddo  
and toasted buckwheat crumb 9.5

our cold drip coffee tiramisu 9

summer pavlova, fresh pineapple, mint,  
lime and coconut cream 10

• *Ve* vegan

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**LUNCH FROM 12PM**

**APÉRITIF**

brut réserve nv, billecourt-salmon,  
champagne, france 16

sbagliato spritz - shiraz gin, vermouth,  
sparkling wine and soda 12.5

cardinale soda - zero proof aperitif,  
fresh orange and soda 11

**SMALL PLATES**

our pickles ve 3.5

marcona almonds ve 6

green nocellara olives ve 6

crudités, sesame dip, sansho pepper ve 10

courgette chips, nigella seed  
and preserved lemon yoghurt 11

raw golden beetroot, pumpkin seed tahini,  
green harissa and toasted spices ve 11

crispy gochujang tofu, peanut,  
iceberg, mint and coriander ve 11.5

**SIDES**

bill's green salad, yuzu kosho  
and fresh ginger dressing ve 7.5

seasonal greens, lemon dressing ve 4

cucumber and herb salad ve 6

crispy spiced potatoes ve 6.5

**PLATES, BOWLS**

miso tofu, tiger salad and  
sesame tofu dressing ve 18.5

bill's coconut curry, tofu, squash,  
choi sum, holy basil and brown rice ve 20

coconut and turmeric daal,  
summer beans and coriander  
relish ve 17 + brown rice ve 2

bill's chopped salad - edamame,  
courgette, tomato, cabbage, crunchy  
chickpeas, beetroot, corn, furikake  
and citrus ponzu dressing ve 15.5

**ADD**

avocado ve 3.5

steamed tofu, ginger and sesame ve 3.5

grilled kupros halloumi 4

**SWEET**

salted peanut brittle 5

dark chocolate pistachio fudge 5

ice cream union 2.75 per scoop  
hotcake, pistachio or vanilla ice cream  
mango, raspberry or chocolate sorbet ve

miso chocolate pot and hazelnut praline ve 8.5

jasmine poached plum, vanilla semifreddo  
and toasted buckwheat crumb 9.5

our cold drip coffee tiramisu 9

summer pavlova, fresh pineapple, mint,  
lime and coconut cream 10

• Ve vegan

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**DINNER FROM 5PM**