

APÉRITIF

brut réserve nv billecourt-salmon,
champagne, france 14

fig leaf spritz - parafante, sparkling
riesling and soda 11

rosa t&t - pink tequila, grapefruit and tonic 11

pentire and tonic (zero proof) 7.5

SMALL PLATES

marcona almonds 5.5

green nocellara olives 5.5

courgette chips, nigella seed
and tahini yoghurt 9.5

crudités, artichoke and tahini dip 8.5

romesco, greek yoghurt and
pomegranate 9.5

+ dusty knuckle sourdough or our paleo 2.15

tuna tartare, avocado, our corn chips,
lime and chilli 13

crab toast, pickled nashi pear, cucumber,
brown crab and sriracha aioli 12.5

raw carrot salad, candied
walnut and miso dressing 8.5

our gravadlax, pickled cucumber,
cream cheese and toasted rye 12

crispy chicken, peanut, iceberg
and gochujang 13

SALADS, BOWLS

spaghetti, clams, parsley, chilli
and lemon 23

braised butter beans, roast fennel, tahini,
cucumber, dill and mint salad 15

buckwheat bowl, grated candy beetroot,
carrot and kohlrabi, toasted sesame and
sour plum dressing 13.5

confit tuna, broccolini, red endive, fennel
and fine herbs 16 + poached egg 2

chopped salad - edamame, courgette,
cabbage, beetroot, crunchy chickpeas,
tomato, corn and citrus sesame dressing 13.5

ADD

avocado 3.25

grilled halloumi 3.75

steamed tofu, ginger and sesame 5.5

grilled chicken breast 6

our gravadlax - miso salmon 7.5

PLATES

steamed hake, mussels, grilled courgette
and green sauce 22

parmesan crumbed chicken schnitzel,
creamed corn and shredded fennel 20.5

shrimp burger, shaved radish, iceberg,
lemongrass dressing, aioli, fries 19.5

koji pork, daikon and nashi relish,
mizuna salad and ponzu dipping sauce 21.5

chilli miso salmon,
hot and sour aubergine 22.5
+ brown rice 1.5

sake braised duck leg, plum, watercress
and 7-spice crispy potatoes 24

grass-fed beef burger, pickled green
chilli, herb mayo, tomato relish, fries 17
+ cheese 1.75

bill's coconut curry, choy sum and holy basil,
brown rice
+ fish and prawn 21.5
+ tofu and squash 18.5

SIDES

bill's green salad, yuzu kosho
and fresh ginger dressing 7

seasonal greens, lemon dressing 3.75

grilled broccoli, citrus sesame
dressing 6.5

french fries 5

SWEET

salted peanut brittle 4.75

dark chocolate pistachio fudge 4.75

pump street chocolate candied orange slices 5

ice cream - ask for flavours 2.75 per scoop

miso chocolate and hazelnut pot,
salted praline 8.5

baked lemon cheesecake, blueberry and hibiscus
compôte, pistachio buckwheat crumb 9.5

cold drip coffee tiramisu 9

brown sugar pavlova, blackberry, sour cherry
and pistachio, yoghurt cream 10

• Some 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. • 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.

Delivery & office catering available at grangerandco.com.

DINNER FROM 5PM