

APERITIF

passion fruit bellini 11

fresh carrot and ginger, pastis,
vodka and lemon v€ 10.5

umeshu and soda v€ 10.5

FRUIT, GRAINS

raw bars - date, tahini and cashew v€ 2 ea

rye bircher, sour cherry and pistachio 9

winter fruit bowl v€ 11

+ greek or coconut yoghurt v€ 2

brown rice miso porridge, persimmon
and white mulberry v€ 9.5

vegan granola bowl 10.5

+ coconut yoghurt, compôte and kinako v€

+ frozen blueberry and cranberry, fresh banana v€

quinoa buckwheat bowl, raw beetroot,
avocado and furikake v€ 11

EGGS, BAKERY

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

toast - dusty knuckle sourdough, rye,
our paleo loaf or our gluten-free bread
spreads - our kaya, our jam, our almond butter,
grangermite, honey or marmalade v€ 4.25

chilli fried egg in our brioche, watercress
and tamarind plum chutney, with halloumi 11.5

grilled cheese and our green
kimchi open sandwich 12.5

PLATES

mushroom xo fried rice, szechuan pepper,
shredded daikon and ginger v€ 15.5
+ poached egg 2

braised butter beans, tomato,
oregano and green harissa v€ 11.5
+ grilled halloumi 3.75
+ soft boiled egg 2

potato and feta rösti, poached eggs
and dill yoghurt 12

CLASSICS

toasted dusty knuckle sourdough,
avocado, lime and coriander v€ 10

ricotta hotcakes, banana
and honeycomb butter 16

toasted coconut bread and butter 8

scrambled eggs and toasted
dusty knuckle sourdough 10.5

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

sweet corn fritters, roast tomato, spinach
and halloumi 16.5 + avocado salsa v€ 3.25

SIDES

rose harissa v€ 2

avocado v€ - avocado salsa v€ -
our green kimchi v€ - roast tomato v€ 3.25

grilled halloumi - seasonal greens v€ 3.75

garlic mushrooms v€ - our pickles v€ 4

steamed tofu, ginger and sesame v€ 5.5

• V€ vegan

• 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.
• A discretionary service charge of 12.5% applies to each bill.
Delivery & office catering available at grangerandco.com.

SMALL PLATES

marcona almonds v€ 5.5
 green nocellara olives v€ 5.5
 courgette chips, nigella seed
 and tahini yoghurt 9.5
 crudités, artichoke and tahini dip v€ 8.5
 romesco, greek yoghurt and pomegranate 9.5
 + dusty knuckle sourdough or our paleo 2.15
 crispy tofu, peanut, iceberg
 and gochujang v€ 11.5

PLATES

crispy tofu burger, gochujang glaze,
 peanut, kohlrabi, mint slaw, fries 16
 braised butter beans, roast fennel, tahini,
 cucumber, dill and mint salad v€ 15
 chilli miso tofu, hot and sour aubergine v€ 18.5
 + brown rice 1.75
 potato and feta rösti, poached eggs
 and dill yoghurt 12
 bill's coconut curry, tofu and squash,
 choi sum, holy basil, brown rice v€ 18.5

CLASSICS

ricotta hotcakes, banana and
 honeycomb butter 16
 scrambled eggs and toasted dusty
 knuckle sourdough 10.5
 veggie fresh aussie - halloumi,
 poached eggs, greens, avocado,
 cherry tomatoes and furikake 14.75
 sweet corn fritters, roast tomato, spinach
 and halloumi 16.5 + avocado salsa v€ 3.25
 grilled cheese and our green kimchi
 open sandwich 12.5

SALADS

buckwheat bowl, grated candy beetroot,
 carrot and kohlrabi, toasted sesame
 and sour plum dressing v€ 13.5
 chopped salad - edamame, courgette,
 tomato, cabbage, crunchy chickpeas,
 beetroot, corn and citrus sesame
 dressing v€ 13.5

SIDES

bill's green salad, yuzu kosho
 and fresh ginger dressing v€ 7
 seasonal greens, lemon dressing v€ 3.75
 grilled broccoli, citrus sesame dressing v€ 6.5
 french fries v€ 5

SWEET

raw bars - date, tahini and cashew v€ 2 ea
 salted peanut brittle 4.75
 dark chocolate pistachio fudge 4.75
 ice cream - ask for flavours 2.75 per scoop
 miso chocolate and hazelnut pot,
 salted praline v€ 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

ADD

rose harissa v€ 2
 avocado v€ - avocado salsa v€ 3.25
 our green kimchi v€ - roast tomato v€ 3.25
 grilled halloumi - seasonal greens v€ 3.75
 garlic mushrooms v€ - our pickles v€ 4
 steamed tofu, ginger and sesame v€ 5.5

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APÉRITIF

brut réserve nv billecart-salmon,
champagne, france 14

fig leaf spritz - parafante, sparkling
riesling and soda 11

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

pentire and tonic (zero proof) v€ 7.5

SMALL PLATES

marcona almonds v€ 5.5

green nocellara olives v€ 5.5

courgette chips, nigella seed
and tahini yoghurt 9.5

crudités, artichoke and tahini dip v€ 8.5

romesco, greek yoghurt and pomegranate
+ dusty knuckle sourdough or our paleo 9.5

raw carrot, salad watercress and candied
walnut, miso dressing v€ 8.5

crispy tofu, peanut, iceberg
and gochujang v€ 11.5

PLATES

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

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

mushroom xo fried rice, szechuan pepper,
shredded daikon and ginger v€ 15.5

crispy tofu burger, gochujang glaze,
peanut, kohlrabi, mint slaw and fries 16

chilli miso tofu, hot and sour aubergine v€ 18.5
+ brown rice 1.75

bill's coconut curry, tofu, squash,
choi sum, holy basil and brown rice v€ 18.5

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

ADD

avocado v€ 3.25

grilled halloumi 3.75

steamed tofu, ginger and sesame v€ 5.5

SIDES

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

grilled broccoli, citrus sesame
dressing v€ 6.5

seasonal greens,
lemon dressing v€ 3.75

french fries v€ 5

SWEET

raw bars - date, tahini and cashew v€ 2 ea

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 v€ 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

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DINNER FROM 5PM