

# GRANGER & Co.

DINNER FROM 5PM

## APÉRITIF

- paulett sparkling reisling 6.50
- hendricks gin, cucumber, tonic 8.00
- cold drip coffee negroni 9.50

## SMALL PLATES

- marcona almonds 3.50
- green olives, orange and fennel 4.00
- raw vegetables and miso dip 6.00
- courgette chips, nigella seed and tahini yoghurt 7.50
- miso aubergine, crispy tofu and shiso 7.00
- burrata, chargrilled sourdough and salsa verde 7.50
- crab toast, chilli and chives 10.50
- prawn and bok choi pot stickers, ginger and sesame 7.00
- crispy squid, chilli and pepperberry 8.50
- tuna poke, whipped avocado, tofu and chia cracker 9.50
- blistered sprouts, fried egg, finocchiona, parmesan and chilli 7.50
- korean fried chicken, iceberg lettuce, spring onion and chilli sesame 8.50

## BOWLS, GRAINS

- puy lentils, burrata, basil and sourdough croutons 13.00
- spelt risotto, courgette, wintergreens and parmesan 13.00
- soft shell crab, chorizo and kimchi fried rice, poached egg 14.25
- tomato and courgette cavatelli, basil and ricotta 12.50
- prawn and chilli linguine, garlic and rocket 14.50
- tagliatelle, braised beef, endive and parmesan 14.00

## BIG PLATES

- carrot and chickpea latke, spiced dahl, lime raita and turmeric vinaigrette 12.00
- yellow fish curry, spiced butternut squash, roast peanuts, jasmine rice and cucumber relish 16.50
- chilli miso salmon, hot and sour aubergine and herb salad 15.50
- parmesan crumbed chicken schnitzel, creamed corn and fennel slaw 15.00
- crispy duck, clementine, star anise, jasmine rice and citrus salad 16.50
- braised lamb, white polenta, fennel, parsley and lemon 17.75

## BBQ

- shrimp burger, jalapeño mayo, shaved radish salad and sesame gochujang 15.00
- warm turmeric spiced chicken, slaw, lime and coconut dressing 15.50
- sticky chilli belly pork, roast peanuts and spring onion salad 17.50
- grass fed beef burger, pickled green chilli, herb mayo and rocket 14.00  
+ add swiss 1.50
- 28 day dry aged sirloin, tamari leeks, crispy onions and chilli bbq sauce 22.50

## SIDES

- green salad - rocket, watercress, butter lettuce and citrus dressing 3.80
- shaved courgette and fennel salad 3.80
- green beans, chilli and garlic 3.80
- bok choi, tamari and ginger 3.80
- french fries 3.80

## SWEETS

- raw bites
- cacao, date and almond 1.50 ea
- salted peanut brittle 3.00
- dark chocolate pistachio fudge 3.00
- scoop ice cream or sorbet 2.50 ea
- white chocolate and pistachio pavlova, passion fruit and yoghurt cream 7.50
- molten chocolate and salted caramel pudding, crème fraîche 7.00 (allow 15 mins)
- banana fritters, citrus caramel and honey ice cream 6.50
- jasmine pannacotta 6.50

a discretionary service charge of 12.5% applies to each bill

please inform your waiter if you are allergic 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.

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