

April 2024

Bottomless Brunch.

Available on weekends before 4.30pm.
Ninety minutes of as much as you can
(responsibly) drink.

Bottomless Prosecco 19.-
Bottomless Tommy's Margarita 25.-
Bottomless Lillet Spritz 25.-

Cured meats & cheese.

Served with house pickles & focaccia.

Order any 3 for £18, or £7 each

Prosciutto San Danielle	DOP burrata
Bresaola	Tallegio
Mortadella	Gorgonzola Dolce
Salame Toscano	Caprino Fresco

Plant Based.

- Spiced lentils crispy chickpeas, coconut yoghurt, house flat bread ^{VG} 10.-
- Butter bean hummus, spiced shiitake & aubergine, chilli oil, house flat bread ^{VG} 9.-
- Padron peppers, romesco, aged balsamic ^{VG GF} 9.-
- Crispy cauliflower, house hot sauce, sumac, garlic aioli ^{VG} 10.-
- Roast vegetables, radicchio, almonds, quinoa, aged balsamic ^{VG} 12.-
- Barley risotto, wild mushrooms, spinach, Oatly crème fraiche ^{VG} 13.-

Order any 3 for £27, 4 for £35, 6 for £52 or £9.⁵⁰ each

Sharing.

- Scamorza & leek croquettes, apple chutney, parmesan, lemon ^V
- Crispy squid, plum sauce, basil, lime
- Pork belly skewer, tamarind, puffed rice, chilli
- House focaccia, olive oil, aged balsamic, nocellara olives, Marcona almonds ^{VG}
- Courgette fritti, sheep milk labneh, sour cherry molasses ^{GF}
- Burrata, beets, pistachio, aged balsamic, sorrel, crostini ^V

Meat & Fish.

- Flat-iron chicken, jersey royals, samphire, shaved raw vegetable, aioli, chicken jus ^{GF} 19.⁵⁰
- Flat-iron steak, hash brown trimmings, béarnaise ^{GF} 21.⁵⁰
- Chicken caesar salad, baby gem, croutons, anchovy, aged parmesan 16.-
- Buttermilk fried chicken, hot sauce, slaw, pickled jalapeño, skin-on fries 16.⁵⁰
- Grind cheeseburger, dijonnaise, crispy shallots, pickle, skin-on fries 16.⁵⁰
- Lamb chops, roast vegetables, whipped goats cheese, chicken butter sauce 24.-
- Roast seabass, datterini tomatoes, chickpeas, olives, soft herbs, preserved lemon dressing 19.-

Sides: Skin-on fries / Youssou's roast potatoes 5.⁵⁰
Parmesan polenta fries / Roasted seasonal vegetables 6.-

Dessert.

- Burnt cheesecake, sour cherry molasses 8.-
- Guanaja 70% chocolate fondant, Judes vanilla ice cream ^V 7.⁵⁰
- Grind House Blend tiramisu ^V 8.-

Please let us know of any allergies before ordering.
Substitutions will be charged as additions.
Discretionary service of 12.5% will be added to your bill.
We are a cashless business so only cards accepted.
No laptops after 6pm.

VG - Vegan,
V - Vegetarian,
VGR - Vegan on request,
GF - Gluten-Free.



Printed on G. F. Smith Extract, a paper made from recycled coffee cups produced in the UK.

Dinner.