

May 2024

Bottomless Brunch.

Ninety minutes of as much as you can (responsibly) drink.

Available along with any main dish at the weekend until 4:30pm.

Bottomless Prosecco 19.—/ Tommy's Margarita 25.—/ Aperol Spritz 25.—

Sharing.

Chorizo & smoked cheese croquettes 9.⁵⁰

Cured meats & burrata, prosciutto, mortadella, house focaccia, pickles 18.—

Crispy cod, satay sauce, peanuts, lime 10.⁵⁰

Fritto misto, prawns, squid, haddock, courgette, spicy tomato sauce, aioli, lemon 11.—

Crispy asparagus, basil pesto, pine nuts, pecorino ^V 11.⁵⁰

Burrata bruschetta, heritage tomato, aged balsamic, pistachio ^V 9.⁵⁰

Miso pork belly skewers, pickled cucumber, sesame, lime, chilli 10.—

Prawn & cucumber rolls, toasted brioche, pickle, mayo, chilli 10.—

Whipped feta & flat bread, yoghurt, peas, mint, chilli oil ^V 8.⁵⁰

Mains.

Prawn katsu sando, tempura prawn, dijonnaise, cabbage, shallots, skin-on fries 20.⁵⁰

Grind cheeseburger, dijonnaise, crispy shallots, pickle, skin-on fries 17.⁵⁰

Chicken caesar salad, baby gem, croutons, anchovy, aged parmesan 16.⁵⁰

Buttermilk fried chicken sando, hot sauce, slaw, pickled jalapeño, skin-on fries 17.⁵⁰

Fish & Chips, haddock, crushed peas, tartare sauce, lemon, skin-on fries 20.—

Harissa roast half chicken, mini caesar salad, roast potato's 21.—

Lamb shoulder, house hummus, flat bread, pickles, dressed herbs 22.—

Niçoise salad, hot smoked salmon, soft egg, tomato, potato, green beans, olives, radish, cucumber, house dressing 18.—

Steak & chips, flat-iron steak, peppercorn sauce, skin-on fries 22.—

Plant Based.

Spiced lentils crispy chickpeas, coconut yoghurt, house flat bread ^{VG} 11.—

Roast vegetables, radicchio, almonds, quinoa, aged balsamic ^{VG} 12.⁵⁰

Barley risotto, wild mushrooms, spinach, Oatly crème fraiche ^{VG} 13.⁵⁰

Sides: Skin-on fries / Youssou's roast potatoes / Watermelon & feta salad 6.—

Parmesan polenta fries 7.—

Dessert.

Grind House Blend tiramisu ^V 9.—

Honeycomb affogato, Grind House Blend ^V 6.—

Vanilla panna cotta, strawberries, aged balsamic, almond ^V 8.—

Chocolate & peanut sundae, brownie, cookie dough ice cream, whipped cream ^V 9.—

Please let us know of any allergies before ordering

Filtered still or sparkling water charged at £1 per guest

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.