

March 2024

Bottomless Brunch.

Available on weekends before 4.30pm.

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

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

Breakfast. *Served till midday.*

Coconut yoghurt & chia, house buckwheat & quinoa granola, blackberry ^{VG GF} 8.⁵⁰

Almond m*lk porridge, banana, house peanut butter, seeds, date molasses ^{VG GF} 7.⁵⁰

Grilled cheese, onion & grain mustard chutney, fried eggs ^V 12.⁵⁰

Breakfast burrito, salsa verde 13.—

One pan eggs, tomato, peppers, onions, spinach, chilli, coriander, sourdough ^{V VGR} 13.⁵⁰

Huevos rancheros, scrambled eggs, tortilla, avocado, feta, black bean salsa ^V 13.⁵⁰

Thick cut French toast, whipped mascarpone, banana, chocolate & toffee sauce ^V 13.—

Sunday Roast.

Flat-iron steak, horseradish cream 23.—

Crispy pork belly, apple sauce 20.⁵⁰

Flat-iron chicken, brioche & sage bread sauce 20.⁵⁰

*All served from midday, with roast potatoes, hispi cabbage,
roast root vegetables, cauliflower cheese, Yorkshire pudding & chicken jus.*

All Day.

Wild mushroom hash, poached eggs, aged parmesan, sourdough ^V 14.—

House crumpets, poached eggs, hollandaise, sprouts, *smoked salmon or mortadella* 14.—

Buttermilk pancakes, whipped mascarpone, berry compote, maple syrup ^V 14.—

Sweet potato harissa cakes, poached egg, yoghurt, micro cress ^{V VGR GF} 11.⁵⁰

Smashed avocado, sourdough, basil, chilli, sprouts ^{VG} 11.⁵⁰

Add. eggs, bacon, feta 3.— / *smoked salmon* 4.⁵⁰

Grind breakfast, rich yolk eggs, thick cut Essex salt marsh bacon, roast tomato, hash brown, Cumberland sausage, flat mushroom, baked beans, sourdough 16.—

Grind vegetarian breakfast, rich yolk eggs, hash browns, sweet potato harissa cake, avocado, flat mushroom, baked beans, spinach, aubergine, sourdough ^{VGR} 15.⁵⁰

Add. beans, toast 2.— / *eggs, sweet potato cake, spinach, tofu, hash brown, bacon* 3.—
halloumi, mushrooms 3.⁵⁰ / *avocado* 4.— / *smoked salmon* 4.⁵⁰ / *thick cut bacon, sausages* 5.—

Crispy squid, plum sauce, basil, lime 9.⁵⁰

Burrata, beets, pistachio, aged balsamic, sorrel, crostini ^V 9.⁵⁰

Scamorza & leek croquettes, apple chutney, parmesan, lemon ^V 9.⁵⁰

Chicken caesar salad, baby gem, croutons, anchovy, aged parmesan 16.—

Roast seabass, datterini tomatoes, chickpeas, olives, soft herbs, preserved lemon dressing 19.—

Grind cheeseburger, dijonnaise, crispy shallots, pickle, skin-on fries 16.⁵⁰

Buttermilk fried chicken sando, hot sauce, slaw, pickled jalapeño, skin-on fries 16.⁵⁰

Add. fried egg 1.⁵⁰ / *avocado* 4.— / *thick cut bacon* 5.—

Plant Based.

Spiced lentils crispy chickpeas, coconut yoghurt, house flat bread ^{VG} 10.—

Roast vegetables, radicchio, almonds, quinoa, aged balsamic ^{VG} 12.—

Barley risotto, wild mushrooms, spinach, Oatly crème fraiche ^{VG} 13.—

Add: poached egg 1.⁵⁰ / *feta* 3.— / *avocado* 4.— / *smoked salmon* 4.⁵⁰ / *chicken* 6.—

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.

All Day.