

Brunch, January 2022



Bottomless Brunch.

Available on weekends only in December. Join us before 5pm for bottomless prosecco. Ninety minutes of as much as you can (responsibly) drink for 16.—

Small plates all at 7.— from midday.

Croquettes, wild mushrooms & taleggio ^V

Devon crab, brown shrimp, buttered crumpets, crab mayo

Burrata, roast squash, pumpkin seeds, crispy sage ^V



Take a Coffee Tin Home for £5.

When you spend £25 or more on coffee, food or cocktails, pick up a tin of our compostable Nespresso® pods, whole bean or ground coffee to take home for £5.*



Invisible Toast.

Add a portion of invisible toast for £3 and we'll donate it to Hospitality Action, in support of people in hospitality whose livelihoods have disappeared. Gluten-free.

Bowls.

Coconut yoghurt, homemade granola, mango & passionfruit compote **6.—**

Protein breakfast, scrambled eggs, avocado, heritage tomato, spinach, sweet potato, dukkah ^V **10.—**

Add. *smoked salmon* 4.— / *thick cut bacon* 5.—

Gluten free porridge, coconut, black figs, sesame, seasonal berries, pecans ^{VG GF} **6.—**

Brunch.

Potato hash, poached eggs, wild mushrooms ^V **10.⁵⁰**

Breakfast burrito, bacon, sausage, avocado, scrambled eggs, peppers, spinach, salsa verde **9.—**

Smashed avocado, poached eggs, chilli, toast ^{VGR} **9.⁵⁰**

Add. *feta, bacon* 2.⁵⁰ / *smoked salmon* 4.—

One pan eggs, peppers, tomatoes, spinach, chilli, sourdough toast ^{VGR} **9.⁵⁰**

Full English breakfast, eggs as you like, bacon, cumberland sausages, hash brown, white pudding, mushrooms, slow-roasted tomatoes, spinach, baked beans, toast **12.⁵⁰**

Full vegetarian breakfast, eggs as you like, avocado, sweet potato cake, hash brown, mushrooms, slow-roasted tomatoes, spinach, aubergine, baked beans, toast ^{VGR} **12.⁵⁰**

Sweet potato harissa cakes, yoghurt, poached egg **9.⁵⁰**

Buttermilk pancakes, maple syrup, berries, seeds, Chantilly cream ^V **9.⁵⁰**

Smoked salmon crumpets, poached eggs, hollandaise **12.⁵⁰**

Thick cut French toast, vanilla mascarpone, chocolate & hazelnut ^V **9.—**

Add. *eggs, toast* 1.⁵⁰ / *beans, tomato* 2.— / *avocado, sweet potato cake, spinach, tofu, hash brown, bacon* 2.⁵⁰ / *halloumi, mushrooms* 3.— / *smoked salmon, sausages* 4.— / *thick cut bacon* 5.—

Sandwiches. from midday.

All served with skin-on fries

Grind cheeseburger, gherkin, house mayo, crispy shallots **13.⁵⁰**

Korean fried chicken, hot sauce, slaw, pickled jalepeño **13.⁵⁰**

Pork katsu, cabbage, mustard mayo, house pickles **14.⁵⁰**

Add. *fried egg* 1.⁵⁰ / *avocado* 2.⁵⁰ / *thick cut bacon* 5.—

Desserts all at 6.—

Chocolate tart, peanut & salted caramel

Vanilla panna cotta, black figs, honey ^{GF}

Butterscotch pudding, salted caramel, crème fraîche ^{GF}

Apple & cinnamon crumble, vanilla ice cream ^{GF}

Seasonal Cocktails.



Grind Espresso Martini

Grind House Blend, Absolut vodka

9.—



Winter Margarita

Vida Mezcal, Herradura Reposado tequila, lime, ginger, agave, egg white, salt

11.⁵⁰



Siloah Old Fashioned

Appleton Estate Rare Blend rum, Angostura bitters, lemon

11.—



Northern Lights

Reyka vodka, discarded mint syrup, cucumber, lemon

10.—

VG for Vegan, V for Vegetarian, VGR for Vegetarian & Vegan on Request, GF for Gluten-Free

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. Please, no laptops after 6pm. Card payments only.

*One Coffee Tin per table