

Grind Espresso Martini. 13.—

Grind House Blend espresso, 42 Below vodka

Our signature cocktail goes back to the 80s, when a model walked into a bar and asked for something that would "wake me up, and then f*** me up." As it turns out, ours tend to do that quite nicely.

Coffee Cocktails.

Hot Flat White Russian 11.⁵⁰

Grind House Blend espresso, Grey Goose vodka, Tia Maria, oat milk

Irish Espresso Martini 12.⁵⁰

Grind Filter, Jameson Caskmates whisky, Tia Maria, Baileys cream

Salted Caramel Espresso Martini 13.—

Absolut Vanilla vodka, Grind House Blend espresso, Baileys, salted caramel syrup

Classic Cocktails.

Long Island Iced Tea 12.⁵⁰

42 Below vodka, Bombay Sapphire gin, El Jimador reposado tequila, Bacardi white rum, Triple Sec, lemon, Coca-Cola

Black Forest Manhattan 12.⁵⁰

Woodford Reserve bourbon, Chambord, Amaro Averna, chocolate bitters, maraschino cherry

Tommy's Margarita 13.—

El Jimador reposado tequila, lime, agave
Add a little chilli, make it a Picante

Negroni 13.—

Bombay Sapphire gin, Campari, Discarded cascara vermouth, orange
Add a little Grind Filter Coffee.

White Chocolate Cosmo 12.⁵⁰

Discarded Grape Skin vodka, triple sec, white chocolate, cranberry, lime

Old Fashioned 13.⁵⁰

Woodford Reserve bourbon, Angostura bitters, orange
Add a little Grind House Blend espresso.

Cinnamon Whisky Sours 12.⁵⁰

Monkey Shoulder scotch whisky, lemon, cinnamon, rue berry, chocolate bitters, vegan foamer

Shots.

Grind Coffee Tequila 6.⁵⁰ / 9.—

Tequila infused with Grind House Blend espresso, Triple Sec

Tequila Rosé 6.—

Netflix & Chill 6.⁵⁰

42 Below vodka, popcorn syrup

Mini Margarita 7.—

El Jimador reposado tequila, agave, lime

Baby Guinness 7.⁵⁰

Baileys cream, Tia Maria

Seasonal Cocktails.

Aperol Spritz 12.⁵⁰

Aperol, Prosecco, Fever Tree soda, orange

Northern Star 13.⁵⁰

Hendricks gin, elderflower, lime, butterfly pea

Blackberry & Thyme Margarita 13.⁵⁰

Patrón Silver tequila, blackberries, lime, agave, thyme

Blood Orange Hiball 14.—

Patrón Añejo tequila, triple sec, lemon, orange bitters, Fever Tree Blood Orange soda

Apple Pie Martini 12.—

Grey Goose vodka, apple pie syrup, lime

Pear Cobbler 12.⁵⁰

Reyka vodka, Saliza amaretto, pear, lemon

Spiced Mai Tai 13.⁵⁰

Bacardi Caribbean Spiced rum, pineapple, orgreat syrup, gingerbread syrup, lime

Kingston Colada 12.—

Bacardi Coconut rum, Wray & Nephew rum, coconut, pineapple, lime

Clover Club 12.⁵⁰

Beefeater gin, Lillet Blanc, raspberry, lemon, vegan foamer

Mojito 12.—

Bacardi rum, mint, lime, Fever Tree soda
Add a little passion fruit

Lychee Martini 13.⁵⁰

42 Below vodka, Lillet Blanc, lychee

Pornstar Martini 13.⁵⁰

Absolut Vanilla, Passoa, passion fruit, pineapple, Prosecco

Hollaback Girl 12.⁵⁰

Discarded banana rum, coconut, pineapple, lime

Elderflower Spritz 12.⁵⁰

Absolut vodka, elderflower, lemon, Prosecco, cucumber, Fever Tree soda

Pink Negroni 12.⁵⁰

Bombay Premier Cru gin, Campari, Lillet Blanc, peach, lemon

Virgin Cocktails.

Pink Lemonade 7.—

Raspberry, lemon, soda
Add 42 Below vodka

Crodino 7.²⁵

Italian Aperitivo

P&T 9.—

Pentire Adrift, Fever Tree Mediterranean Tonic

Pentire Paloma 10.—

Pentire Seaward, agave, lime, grapefruit soda

Drinks.

Bottomless Brunch.

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

Please note that Bottomless brunch is only available when ordering a main dish each.

Bottomless Prosecco 22.—

Bottomless Lillet Spritz 27.—

Bottomless Tommy's Margarita 27.—

White Wine.	Vermentino IGP Pays d'Oc, Les Vignes de L'Eglise <i>Languedoc, France</i>	9.—	9.75	30.—
	Picpoul de Pinet, Baron de Badassière <i>Languedoc, France</i>	9.50	11.75	36.—
	Pinot Grigio, Alpha Zeta <i>Veneto, Italy</i>	10.—	12.25	38.—
	ˆSentidiñoˆ Rías Baixas Albariño, Bodegas Gallegas <i>Galicia, Spain</i>			40.—
	Swartland Chenin Blanc, Spice Route <i>Coastal Region, South Africa</i>			45.50
	Central Otago Riesling, Wild Earth <i>New Zealand</i>			49.50
Bourgogne Chardonnay, Les Hauts de Milly <i>Burgundy, France</i>			52.50	
Rosé Wine.	Organic Rosado, Familia Castaño <i>Murcia, Spain</i>	8.—	9.75	32.—
	McLaren Vale Grenache Rosé, Willunga 100 <i>South Australia</i>	10.75	13.50	39.50
	Côtes de Provence Rosé <i>Miraval, France</i>			55.—
Red Wine.	Vinho Regional Lisboa Tinto <i>Evaristo, Portugal</i>	8.—	9.75	31.—
	Ventoux Rouge, Famille Perrin <i>Southern Rhône, France</i>	10.—	12.50	36.50
	Rioja Crianza, El Coto <i>Spain</i>	10.25	12.75	39.50
	Pinot Noir IGP Pays d'OC, Mas La Chevalière <i>Languedoc, France</i>			41.50
	Valpolicella, Allegrini <i>Veneto, Italy</i>			44.50
	Swartland Rouge, Kloof Street <i>Coastal Region, South Africa</i>			48.50
Chianti Rufina, Selvapiana <i>Tuscany, Italy</i>			52.50	
ˆTerroirˆ Uco Valley Malbec, Altos Las Hormigas <i>Mendoza, Argentina</i>			54.50	
Sparkling Wine.	Prosecco Spumante, Ca' di Alte <i>Veneto, Italy</i>	8.50		39.—
	Cuvée Rosato Brut, Fantini Farnese <i>Abruzzo, Italy</i>			44.—
	2017 Classic Cuvee Brut, Rathfinny Wine Estate <i>Southern England</i>			66.50
NV Cuvée, Piper-Heidsieck <i>Champagne, France</i>			85.—	

Beer.	Peroni	6.—
	Corona	6.—
	Chapel Down Curious Cider	6.—
	Grind House Lager <i>Draft</i>	6.— / 7.50
	Grind Session IPA <i>Draft</i>	6.— / 7.50
	Fourpure Easy Peeler <i>Can</i>	6.—
Peroni 0%	5.50	

Coffee & Tea.	Espresso	2.90
	Macchiato	3.20
	Filter	3.30 / 3.50
	Long Black	3.40 / 3.60
	Flat White	3.80
	Latte	3.90 / 4.30
	Cappuccino	3.90 / 4.30
	Hot Chocolate	4.— / 4.40
	Mocha	4.— / 4.40
	Matcha Latte	3.90 / 4.30
	Turmeric Latte	3.90 / 4.30
Beetroot Latte	3.90 / 4.30	
Chai Latte	3.90 / 4.30	
Charcoal Latte	3.90 / 4.30	
Butterfly Pea Latte	3.90 / 4.30	

Iced Filter	3.50
Iced Black	3.60
Iced Latte	4.30
Iced Vanilla Oatly Latte	4.70
Iced Vanilla Macchiato	5.—
Peach Iced Tea	4.40
Raspberry Iced Tea	4.40
Brown Sugar Frappé	5.—
Salted Caramel Frappé	5.70
Mocha Frappé	5.70
Tea <i>English, Earl Grey, Green, Peppermint, Lemongrass & Ginger</i>	3.—
Alt milk (Soy / Almond / Oat / Coconut) <i>Vanilla Shot / Extra Shot</i>	Free —,40

Juice.	Super Greens Juice <i>Kale, spinach, celery, romaine, cucumber, apple, lemon</i>	5.50
	Sweet Citrus Juice <i>Orange, lemon, tangerine, grapefruit, turmeric, cayenne, black pepper</i>	5.50
	Summer Fruits Juice <i>Strawberry, apple, lemon, mint</i>	5.50
	Fresh Orange Juice	4.50
Ginger Shot	3.50	

Smoothies.	Super Green Smoothie <i>Apple, mango, banana, avocado, spinach, lemon</i>	5.75
	Banana, Turmeric Smoothie <i>Banana, apple, orange, avocado, lemon, ginger, tumeric, cayenne pepper, black pepper</i>	5.75
	Berry Recovery Smoothie <i>Strawberry, blueberry, raspberry, apple, banana, coconut, lime</i>	5.75

Spirits are sold in measures of 25ml and 50ml.
Draft beers are sold in pint, two third and half pint measures.
Wine by the glass is sold in measures of 125ml, 175ml and 250ml.

Please let us know of any allergies before ordering.
Discretionary service of 12.5% will be added to your bill.
We are a cashless business so only cards accepted.

No laptops after 6pm.
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