March 2024

Bottomless Brunch.

Available on weekends before 4.30pm.

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

Bottomless Prosecco 22.—/ Tommy's Margarita 27.—/ Lillet Spritz 27.—

Breakfast.

Coconut yoghurt & chia, house buckwheat & quinoa granola, blackberry VG GF 9.— Almond m*lk porridge, banana, house peanut butter, seeds, date molasses VG GF 8.— Grilled cheese, onion & grain mustard chutney, fried eggs V 13.—

Breakfast burrito, salsa verde 13.50

One pan eggs, tomato, peppers, onions, spinach, chilli, coriander, sourdough VVGR 13.50 Huevos rancheros, scrambled eggs, tortilla, avocado, feta, black bean salsa V 14.— Thick cut French toast, whipped mascarpone, banana, chocolate & toffee sauce V 13.50

Sunday Roast.

Flat-iron steak, horseradish cream 25.—
Crispy pork belly, apple sauce 22.50
Flat-iron chicken, brioche & sage bread sauce 22.50

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

Wild mushroom hash, poached eggs, aged parmesan, sourdough ^V 14.⁵⁰

House crumpets, poached eggs, hollandaise, sprouts, smoked salmon or mortadella 15.—

Buttermilk pancakes, whipped mascarpone, berry compote, maple syrup $^{
m V}$ 15.–

Sweet potato harissa cakes, poached egg, yoghurt, micro cress V VGR GF 12.-

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 17.50

Grind vegetarian breakfast, rich yolk eggs, hash browns, sweet potato harissa cake, avocado, flat mushroom, baked beans, spinach, aubergine, sourdough VGR 16.—

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 9.50

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

Roast seabass, datterini tomatoes, chickpeas, olives, soft herbs, preserved lemon dressing 20.-

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

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

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

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 créme fraiche VG 13.50

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

Sides: Skin-on fries / Youssou's roast potatoes 6.-

Parmesan polenta fries / Roasted seasonal vegetables 7.-

Dessert.

Grind House Blend tiramisu 9.-

Burnt cheesecake, sour cherry molasses 8.50

Guanaja 70% chocolate fondant, Judes vanilla ice cream 8.–

Please let us know of any allergies before ordering. Substitutions will be charged as additions.

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

