March 2024

ired meats cheese.

Served with house pickles & focaccia.

Order any 3 for £18, or £7 each

Prosciutto San Danielle DOP burrata Bresaola Tallegio

Mortadella Gorgonzola Dolce
Salame Toscano Caprino Fresco

lant Based

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

Butter bean hummus, spiced shiitake & aubergine, chilli oil, house flat bread ^{VG} 9.50

Padron poppers, romosoo, and belomic ^{VG} GF 9.—

Padron peppers, romesco, aged balsamic VG GF 9.-

Crispy cauliflower, house hot sauce, sumac, garlic aioli VG 10.50

Roast vegetables, radicchio, almonds, quinoa, aged balsamic VG 12.50

Barley risotto, wild mushrooms, spinach, Oatly crème fraiche VG 13.50

Order any 3 for £27, 4 for £35, 6 for £52 or £9. 50 each Scamorza & leek croquettes, apple chutney, parmesan, lemon $^{\lor}$

Crispy squid, plum sauce, basil, lime

Pork belly skewer, tamarind, puffed rice, chilli

House focaccia, nocellara olives, olive oil, aged balsamic, Marcona almonds VG

Courgette fritti, sheep milk labneh, sour cherry molasses VGF Burrata, beets, pistachio, aged balsamic, sorrel, crostini V

Mains

Sharing.

Prawn katsu, tempura prawn, dijonaise, 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, hot sauce, slaw, pickled jalapeño, skin-on fries 17.⁵⁰

Sides: Skin-on fries / Youssou's roast potatoes **6.**— Parmesan polenta fries / Roasted seasonal vegetables **7.**—

essert.

Grind House Blend tiramisu ^v 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. 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.

