

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. Served till midday.

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

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

Breakfast burrito, salsa verde 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

*Add. beans, toast 2.⁵⁰— / 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.—*

All Day.

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

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

Buttermilk pancakes, whipped mascarpone, berry compote, maple syrup ^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

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 16.⁵⁰

Flat-iron chicken, jersey royals, samphire, shaved raw vegetable, aioli, chicken jus ^{GF} 20.—

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

Flat-iron steak, hash brown trimmings, béarnaise ^{GF} 22.—

Prawn katsu sando, tempura prawn, dijonnaise, cabbage, shallots, skin-on fries 20.⁵⁰

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 crème 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 ^V 9.—

Burnt cheesecake, sour cherry molasses 8.⁵⁰

Guanaja 70% chocolate fondant, Judes vanilla ice cream ^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.