

# May 2024

## Bottomless Brunch.

Ninety minutes of as much as you can (responsibly) drink.  
Available along with any main dish at the weekend until 4:30pm.  
Bottomless Prosecco 22.— / Tommy's Margarita 27.— / Aperol Spritz 27.—

### Sharing.

- Burrata bruschetta**, heritage tomato, aged balsamic, pistachio <sup>V</sup> 9.<sup>50</sup>
- Whipped feta & flat bread**, yoghurt, peas, mint, chilli oil <sup>V</sup> 8.<sup>50</sup>
- Crispy asparagus**, basil pesto, pine nuts, pecorino <sup>V</sup> 11.<sup>50</sup>
- Crispy cod**, satay sauce, peanuts, lime 10.<sup>50</sup>
- Miso pork belly skewers**, pickled cucumber, sesame, lime, chilli 10.—
- Fritto misto**, prawns, squid, haddock, courgette, spicy tomato sauce, aioli, lemon 11.—
- Prawn & cucumber rolls**, toasted brioche, pickle, mayo, chilli 10.—
- Chorizo & smoked cheese croquettes** 9.<sup>50</sup>

## Served All Day.

- House crumpets**, poached eggs, hollandaise, sprouts with *smoked salmon or mortadella* 15.—
- Sweet potato harissa cakes**, poached egg, yoghurt, micro cress <sup>V VGR GF</sup> 12.—
- Smashed avocado**, sourdough, basil, chilli, sprouts <sup>VG</sup> 11.<sup>50</sup>
- Add.** *eggs, bacon, feta* 3.— / *smoked salmon* 4.50

### Mains.

- Fish & Chips**, haddock, crushed peas, tartare sauce, lemon, skin-on fries 20.—
- Niçoise salad**, hot smoked salmon, soft egg, tomato, potato, green beans, olives, radish, cucumber, house dressing 18.—
- Chicken caesar salad**, baby gem, croutons, anchovy, aged parmesan 16.<sup>50</sup>
- Harissa roast half chicken**, mini caesar salad, roast potato's 21.—
- Lamb shoulder**, house hummus, flat bread, pickles, dressed herbs 22.—
- Roast seabass**, datterini tomatoes, chickpeas, olives, soft herbs, preserved lemon dressing 20.—
- Steak & chips**, flat-iron steak, peppercorn sauce, skin-on fries 22.—
- Prawn katsu sando**, tempura prawn, dijonnaise, cabbage, shallots, skin-on fries 20.<sup>50</sup>
- Grind cheeseburger**, dijonnaise, crispy shallots, pickle, skin-on fries 17.<sup>50</sup>
- Buttermilk fried chicken sando**, hot sauce, slaw, pickled jalapeño, skin-on fries 17.<sup>50</sup>
- Add.** *fried egg* 1.<sup>50</sup> / *avocado* 4.— / *thick cut bacon* 5.—

### Plant Based.

- Spiced lentils** crispy chickpeas, coconut yoghurt, house flat bread <sup>VG</sup> 11.—
- Roast vegetables**, radicchio, almonds, quinoa, aged balsamic <sup>VG</sup> 12.<sup>50</sup>
- Barley risotto**, wild mushrooms, spinach, Oatly crème fraiche <sup>VG</sup> 13.<sup>50</sup>
- Add:** *poached egg* 1.<sup>50</sup> / *feta* 3.— / *avocado* 4.— / *smoked salmon* 4.<sup>50</sup> / *chicken* 6.—
- Sides:** Skin-on fries / Youssou's roast potatoes / Watermelon & feta salad, 6.—  
Parmesan polenta fries 7.—

### Dessert.

- Grind House Blend tiramisu** <sup>V</sup> 9.—
- Honeycomb affogato**, Grind House Blend <sup>V</sup> 6.—
- Vanilla panna cotta**, strawberries, aged balsamic, almond <sup>V</sup> 8.—
- Chocolate & peanut sundae**, brownie, cookie dough ice cream, whipped cream <sup>V</sup> 9.—

Please let us know of any allergies before ordering  
Filtered still or sparkling water charged at £1 per guest  
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.

# Lunch.