

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 ^V 9.⁵⁰
- Whipped feta & flat bread**, yoghurt, peas, mint, chilli oil ^{VG} 8.⁵⁰
- Crispy asparagus**, basil pesto, pine nuts, pecorino ^V 11.⁵⁰
- Crispy cod**, satay sauce, peanuts, lime 10.⁵⁰
- 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** 9.⁵⁰

Served All Day.

- House crumpets**, poached eggs, hollandaise, sprouts with *smoked salmon or mortadella* 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

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 16.⁵⁰
- 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 20.⁵⁰
- 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 / Watermelon & feta salad, 6.—
Parmesan polenta fries 7.—

Dessert.

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