September 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.-

Matcha overnight oats, strawberry, coconut yoghurt VG 9.-

Açai bowl, house peanut butter, banana, strawberry, kiwi, house granola, passion fruit vg 15.-

Eggs any style, rich yolk eggs, sourdough toast V7.-

Add. avocado 4.- / smoked salmon 4.50 / sausage, bacon 5.-

Breakfast brioche roll, bacon, egg & chilli mayo or sausage, egg & brown sauce 6.50

House peanut butter, sourdough toast, strawberry jam 4.-

Almond m*lk porridge, banana, house peanut butter, seeds, date molasses VG GF 8.—

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

Thick cut French toast, strawberries, mascarpone 12.50

Huevos rancheros, scrambled eggs, tortilla, avocado, feta, black bean salsa 11.-

Grilled cheese, onion & grain mustard chutney, fried eggs 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.-

Grind vegan breakfast, fried tofu, miso aubergine & courgette, sweet potato cake, mushroom, hash browns, avocado, baked beans, sourdough toast VG 16.-

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

Breakfast burrito, salsa verde 13.50

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

Buttermilk pancakes, whipped mascarpone, berry compote, maple syrup 15.—

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

Smashed avocado, sourdough, basil, chilli, sprouts VG 11.50

Add. eggs, bacon, feta 3.-/ smoked salmon 4.50

Hummus & flat bread, datterini tomato, confit garlic, aged balsamic V8.-

Miso glazed aubergine, courgette, radish, coriander, peanuts. VG 13.-

Burrata bruschetta, heritage tomato, aged balsamic, pistachio V 9.50

Chorizo & smoked cheese croquettes 8.-

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

Tiger Prawns, mayo, house chilli oil, lime 10.50

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

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.—

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 13% 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.

