

GRIND



Canapés & Bowl Food.

Canapés.

5 for £14 per head.

Whipped cod's roe, hash browns

Grind pigs in blankets, chorizo, date, bacon

Ham croquettes, prosciutto

Polenta fries, parmesan

Smoked salmon blini, creme fraîche

Crispy pork belly, pickled cucumber

Scotch egg, mustard mayo

Bowl Food.

£8 per dish.

Brixham crab tagliatelle, tomato, chilli

Crispy polenta, caponata, pine nuts

12 hour beef, creamed potato

Hot smoked salmon, roasted root vegetables, horseradish

Crispy aubergine, date molasses, vegan aioli, chilli

Christmas set menu.

Two courses £35 per head.

Three courses £42 per head.

Starters.

Brixham crab, dijonnaise, sourdough, chilli, lemon

Chicken liver parfait, onion chutney, pickled mustard seeds, toasted brioche

D.O.P Burrata, basil pesto, roast datterini tomato

Sprouting broccoli, romesco, cauliflower, Marcona almonds

Jackson Smokers smoked salmon, house crumpet, crème fraîche

Mains.

Flat-iron steak, horseradish cream, watercress

Roast 1/2 chicken, brioche chicken butter stuffing

Day boat fish, sauce vierge

Crispy polenta, caponata, pine nuts, aged balsamic

Four cheese rigatoni, olive oil breadcrumbs

Sides.

Rosemary roast potatoes, aioli

Steamed winter greens, champagne vinaigrette

House salad, soy pumpkin seeds

Roasted root vegetables, honey, dukkah

Desserts.

Chocolate and hazelnut profiteroles, Judes vanilla ice cream

Burnt cheesecake

Grind House Blend tiramisu

Guanaja 70% chocolate fondant, berries

Additions.

Prosecco £6.00 per head

Espresso Martini £8.00 per head

Mulled wine & Mince pies £8.00 per head

Discretionary service of 13% will be added to your bill.





**Drinks packages
available on request.**

Starting from £15 per head.

Get in touch and book Christmas at Grind.

events@grind.co.uk

