

Lunch, January 2022

Smalls plates all at 7.—

Order 3 for £18 or 4 for £22

Buttermilk fried monkfish slider, shallots, baby watercress

Croquettes, wild mushrooms & taleggio ^V

Devon crab, brown shrimp, buttered crumpets, brown crab mayo

Chicken liver parfait, grilled ciabatta, cranberry chutney

Crispy cauliflower, vegan chilli mayo ^{VG}

Burrata, roast squash, pumpkin seeds, crispy sage, aged balsamic ^V



Take a Coffee Tin Home for £5.

When you spend £25 or more on coffee, food or cocktails, pick up a tin of our compostable Nespresso® pods, whole bean or ground coffee to take home for £5.*



Invisible Chips.

Add a portion of invisible chips for £3 and we'll donate it to Hospitality Action, in support of people in hospitality whose livelihoods have disappeared. 0% fat, 100% charity.

Brunch.

Smashed avocado, poached eggs, chilli, toast ^{VGR} 9.⁵⁰

Sweet potato harissa cakes, yoghurt, poached egg 9.⁵⁰

Smoked salmon crumpets, poached eggs, hollandaise 12.⁵⁰

Add. feta 2.⁵⁰ / avocado 2.⁵⁰ / bacon 2.⁵⁰ / smoked salmon 4.—

Sandwiches.

All served with skin-on fries

Grind cheeseburger, gherkin, house mayo, crispy shallots 13.⁵⁰

Korean fried chicken, hot sauce, slaw, pickled jalapeño 13.⁵⁰

Pork katsu, cabbage, mustard mayo, house pickles 14.⁵⁰

Add. fried egg 1.⁵⁰ / avocado 2.⁵⁰ / thick cut bacon 5.—

Large plates.

Flat-iron chicken, sweetcorn, samphire, shaved raw vegetables, aioli, chicken jus ^{GF} 17.—

Miso aubergine, raw vegetables, tahini ^{VG} 13.—

Plant based protein bowl ^{VG} 12.—

Add. seitan 3.—

Shaved sprout panzanella, popponcini peppers, kale, seeds, treviso, pecorino ^V 11.—

Roast Bass, burnt shallots, turnips, wild mushrooms, chicken butter sauce ^{GF} 17.—

Roast pork belly, hispi cabbage, mashed potato, jus 15.—

Sides.

Mashed potato, skin-on fries 4.—

Mini sprout panzanella 4.⁵⁰

Seasonal steamed greens 5.—

Desserts all at 6.—

Chocolate tart, peanut & salted caramel

Vanilla panna cotta, black figs, honey ^{GF}

Butterscotch pudding, salted caramel, crème fraîche ^{GF}

Apple & cinnamon crumble, vanilla ice cream ^{GF}

Seasonal Cocktails.



Grind Espresso Martini

Grind House Blend, Absolut vodka

9.—



Winter Margarita

Vida Mezcal, Herradura Reposado tequila, lime, ginger, agave, egg white, salt

11.⁵⁰



Siloah Old Fashioned

Appleton Estate Rare Blend rum, Angostura bitters, lemon

11.—



Northern Lights

Reyka vodka, discarded mint syrup, cucumber, lemon

10.—

VG for Vegan, V for Vegetarian, VGR for Vegetarian & Vegan on Request, GF for Gluten-Free

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. Please, no laptops after 6pm. Card payments only.

*One Coffee Tin per table