

# Dinner, January 2022

## Small plates all at 7.—

Order 3 for £18 or 4 for £22

**Buttermilk fried monkfish slider**, shallots, baby watercress  
**Burrata**, roast squash, pumpkin seeds, crispy sage, aged balsamic <sup>V</sup>  
**Devon crab**, brown shrimp, buttered crumpets, brown crab mayo  
**Crispy pork belly**, togarashi chilli, sesame, mustard mayo  
**Chicken liver parfait**, grilled ciabatta, cranberry chutney  
**Hummus & flatbread**, spiced aubergine, shiitake <sup>V</sup>  
**Crispy cauliflower**, vegan chilli mayo <sup>VG</sup>  
**Croquettes**, wild mushroom & taleggio <sup>V</sup>  
**Whipped ricotta**, beets, honey, balsamic, pistachio <sup>V</sup>  
**Chicken meatballs**, soy, chilli, citrus mayo



### 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.

## Sandwiches.

All served with skin-on fries

**Grind cheeseburger**, gherkin, house mayo, crispy shallots **13.<sup>50</sup>**  
**Korean fried chicken**, hot sauce, slaw, pickled jalapeño **13.<sup>50</sup>**  
**Pork katsu**, cabbage, mustard mayo, house pickles **14.<sup>50</sup>**

Add. fried egg **1.<sup>50</sup>** / avocado **2.<sup>50</sup>** / thick cut bacon **5.—**

## Large plates.

**Flat-iron chicken**, sweetcorn, samphire, shaved raw vegetables, aioli, chicken jus <sup>GF</sup> **17.—**  
**Miso aubergine**, raw vegetables, tahini <sup>VG</sup> **13.—**  
**Plant based protein bowl** <sup>VG</sup> **12.—**  
Add. seitan **3.—**  
**Lamb shank**, chorizo & butter bean cassoulet <sup>GF, DF</sup> **19.—**  
**Shaved sprout panzanella**, popponcini peppers, kale, seeds, treviso, pecorino <sup>V</sup> **11.—**  
**Roast Bass**, burnt shallots, turnips, wild mushrooms, chicken butter sauce <sup>GF</sup> **17.—**  
**Beef short rib**, pak choi, baby carrots, pickled mooli, spring onion **19.<sup>50</sup>**  
**Roast pork belly**, hispi cabbage, mashed potato, jus **15.—**

## Sides.

Mashed potato, skin-on fries **4.—**  
Mini sprout panzanella **4.<sup>50</sup>**  
Seasonal steamed greens **5.—**

## Desserts all at 6.—

**Chocolate tart**, peanut & salted caramel  
**Vanilla panna cotta**, black figs, honey <sup>GF</sup>  
**Butterscotch pudding**, salted caramel, crème fraîche <sup>GF</sup>  
**Apple & cinnamon crumble**, vanilla ice cream <sup>GF</sup>

## 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.<sup>50</sup>**



**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