

LUNCH & DINNER

SMALL PLATES

Fried green tomato, meyer lemon	5.-
Chorizo-stuffed dates, pancetta, yoghurt	6.-
Sprout panzanella, goats cheese	5.-
Butchers steak, red pepper, almonds	8.-
Chicken liver pâté, chutney, radish, pickles	6.-
Heritage beetroot, burrata, pistachio, ciabatta	7.-
Quinoa, cauliflower, blood orange, yoghurt	6.-
Grilled octopus, fennel, grapefruit, white beans	8.-

LARGE PLATES

Seared salmon, tomato brodo, celery, capers	10.-
Chicken thighs, monksbeard, corn, lemon	11.-
Roast mackerel, bulgar wheat, tomato	10.-
Pork shoulder, polenta, apricots, onions (for 2)	22.-
Lamb shank, sweet potato, cucumber raita	16.-
Burnt aubergine, tahini, nuts, seeds	9.-

DESSERTS

Grind affogato, amaretti	3.-
Burnt vanilla cream	3. ⁵⁰
Chocolate parfait, espresso streusel, hazenuts	6.-
Hot apple crumble sundae	6.-
Ice cream, sorbet	2.-

GRIND CLASSICS // COFFEE COCKTAILS

Grind Espresso Martini Grind House Espresso, vodka, sugar syrup	8. ⁵⁰
Hot Flat White Russian Grind House Espresso, vodka, kahlua, milk	
Espresso Old Fashioned Single origin infused bourbon, sugar syrup, bitters	
Clover Club Gin, raspberry, sugar, egg white	
Negroni Campari, gin, sweet vermouth	
Tommys Tequila reposado, lime, agave syrup	
Old Street Fashioned Bourbon, sugar, bitters	

Please ask to see our full cocktail list

Please alert your waiter to any allergies before ordering. A discretionary service charge of 12.5% will be added to your bill.
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