

BRUNCH

BOWLS

Porridge, blood orange, roast apple, streusel	5.-
Yoghurt, nut granola, agava, winter fruit	5.-
Coconut soaked oats, nuts, seeds	6.-
Raw breakfast salad	7. ⁵⁰

PLATES

Fried green tomato, meyer lemon	5.-
Chorizo-stuffed dates, pancetta, yoghurt	6.-
Sprout panzanella, poached egg, goats cheese	5.-
Butchers steak, red pepper, almonds	8.-
Chicken thighs, monksbeard, corn, lemon	11.-
Pork shoulder, polenta, apricots, onions (for 2)	22.-

Bottomless prosecco, seriously.	12.-
Grind Bloody Mary (not vegetarian)	8. ⁵⁰

BRUNCH

Smashed avocado, poached egg, chilli on toast	7.-
with Feta cheese	1. ⁵⁰
Beetroot-cured salmon	3.-
Bacon	2. ⁵⁰
Salmon, avocado, duck egg breakfast roll	7.-
Breakfast burrito, avocado, eggs, sausage	8.-
Baked eggs, nduja, peppers, whipped feta	6.-
Wild mushroom hash, harissa, poached egg	6.-
Eggs Benedict, wild boar, hollandaise, chilli	9.-
Corn fritters, scrambled eggs, spiced tomato	7.-
Full English breakfast, eggs as you like	10.-

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 HOUSE BLEND

53% Guatemala La Bolsa
27% Guatemala Buenos Aires
20% Costa Rica El Cipres

From the Grind Roastery in Shoreditch, our current House Blend is made of three American coffees. Two Guatemalan components bring a nutty, chocolate base and a heavy body, with the delicate Costa Rican fruit notes balancing out that Guatemalan sweetness.