

COCKTAILS

ESPRESSO

Grind Espresso Martini
Grind House Espresso, vodka, sugar syrup

Hot Flat White Russian
Grind House Espresso, vodka, kahlua, milk

Espresso Old Fashioned
Single origin infused bourbon, sugar syrup, bitters

8.50

CLASSICS

Clover Club
Gin, raspberry, sugar, egg white

Negroni
Campari, gin, sweet vermouth

Tommys
Tequila reposado, lime, agave syrup

Old Street Fashioned
Bourbon, sugar, bitters

GUESTS

El Guapo
Mezcal, pear liqueur, lime, sugar

Port Ellen
Scotch whiskey, pear liqueur, rose, lime, sugar

Borough Street Daisy
Gin, vermouth, triple sec, maraschino, grapefruit, tonic

Orange Blossom
Bourbon, amaro, creme de bergamot, orange flower water

Fight Club
Rum, vermouth, apricot brandy, absinthe, grenadine

8.50

Please alert your waiter to any allergies before ordering.
A discretionary service charge of 12.5% will be added to your bill.
@grind / grind.co.uk / Spotify: Grind Studio

GRIND

SNACKS

Roasted salted almonds.....	3. ⁵⁰
Nocellara Sicillian olives.....	3. ⁵⁰
Cumberland sausage roll.....	4. ⁵⁰

BRUSCHETTA BAR

Buffalo mozzarella, rocket, chilli.....	5. ⁵⁰
Anchovies, cherry tomatoes, onion.....	5. ⁵⁰
Black fig, goats cheese, pear, chives.....	5. ⁵⁰
Grilled vegetables, spring onion.....	5. ⁵⁰

ITALIAN MEATS & CHEESES

all served with toasted sourdough and italian flatbread

Cured prosciutto & salami, pickled grapes.....	9. ⁵⁰
Artisan cheese board, fig jam.....	9. ⁵⁰

WINE

Sparkling

Prosecco, Ca` di Alte, Veneto, IT Extra Brut, NV.....	6. ⁵⁰ / 31.-
Nyetimber Classic Cuvée, West Sussex, UK.....	46. ⁵⁰

White

Garganega, Alpha Zeta, Veneto, IT.....	5.- / 19.-
Chardonnay, 16 Stops, Adelaide Hills, AU.....	6.- / 22.-
Pinot Grigio delle Venezie, Corte Giara, Veneto, IT.....	7.- / 27.-

Red

Corvina, Torre del Falasco, Veneto IT.....	5.- / 19.-
Shiraz, 16 Stops, McLaren Vale, AU.....	6.- / 24.-
Pinot Noir, Stopbanks, Marlborough, NZ.....	8. ⁵⁰ / 36.-

Rosé

Pinot Grigio Rosato, Ponte Pietra, Veneto, IT.....	6.- / 24.-
--	------------