

# GRIND

ALL DAY MENU SERVED FROM 12.

## SMALLS / SHARING

Sweet potato wedges	5.-	Pancetta, date, chorizo meatballs	6.-
Chorizo, smoked cheese croquettes	6.-	Sprout, sweet pepper, goats cheese salad	5.-
Burrata, heritage beetroot, pistachio	6.-	Crispy squid, aioli	7.-
Whipped salt cod, toast	7.-	Fried samphire, lemon, chilli	5.-

## MAINS

Steak (210g), fries, bearnaise	14.-
Cod, spring beans, mint	13.-
Grind cheeseburger, fries	12.-
Flat iron chicken, sprouting broccoli	13.-
Sweet potato harissa cakes, poached egg	9.-
Ox cheek pappardelle	12. <sup>50</sup>

## SALADS

Quinoa salad, kale, feta, raisins	10.-
Chicken salad, avocado, fennel	11.-
Whole burnt aubergine, tomato, pistachio	10.-

## SIDES

Kale, hazelnuts / Baby potatoes /	
French Fries / Sprouting broccoli	4.-

## COFFEE COCKTAILS

all cocktails 8.<sup>50</sup>

### Grind Espresso Martini

The Grind house espresso blend, roasted in our Shoreditch roastery and shaken with ice, vodka and a little sugar syrup.  
The best in London, probably.

### Hot Flat White Russian

Grind House Espresso, vodka, kahlua, milk

### Espresso Old Fashioned

Single origin infused bourbon, sugar, bitters

## DESSERTS

Grind house espresso affogato, amaretti	4.-	Hot apple crumble sundae	6.-
Burnt vanilla cream	3. <sup>50</sup>	Ice cream (per scoop)	2.-
Chocolate parfait, streusel, hazelnut	6.-		

Shoreditch | Soho | London Bridge | Exmouth Market | Clerkenwell | Holborn | Covent Garden | Royal Exchange | Whitechapel  
Please alert us to any allergies before ordering. A discretionary service charge of 12.5% will be added to your bill.

@grind | grind.co.uk | From the studio, Spotify: Shoreditch Grind | events@grind.co.uk

# GRIND

## SPARKLING

Prosecco Spumante Ca` di Alte, Veneto, Extra Brut, NV	6. <sup>50</sup>	29.-
Franciacorta Alma Bellavista, Veneto, IT	8. <sup>50</sup>	39.-

## ROSÉ

Pinot Grigio Rosato Ponte Pietra, Veneto, IT	6.-	24.-
Cuvee Alexandre Rosé Chateau Beaulieu, Provence, FR	7. <sup>50</sup>	27.-

## WHITE WINE

Garganega Torre del Falasco, Veneto, IT	5.-	19.-
Chardonnay 16 Stops, Adelaide Hills, AU	5. <sup>50</sup>	21.-
Torrontes Bodega Colome, Salta, AR		23.-
Pinot Grigio delle Venezie Allegri Corte Giara, Veneto, IT	6.-	24.-
Vermentino di Sardegna Cantina Mesa, Sardinia, IT	7.-	27.-
Pinot Gris Tinpot Hut, Marlborough, NZ	7. <sup>50</sup>	30.-
Sauvignon Blanc Delta Vineyard, Marlborough, NZ	8.-	32.-

## RED WINE

Corvina Torre del Falasco, Veneto, IT	5.-	19.-
Organic Merlot Montanar, Castilla-La Mancha, SP	5. <sup>50</sup>	22.-
Malbec Clasico Punto Final, Bodega Renacer, Mendoza, AR	6.-	24.-
Montepulciano d'Abruzzo Bio Fantini, Abruzzo, IT	7.-	27.-
Carignan 'Buio' Primo Scuro, Sardinia, IT		29.-
Shiraz 'Jester' Mitolo, South Australia, AU	8.-	32.-
Pinot Noir Delta Vineyard, Marlborough, NZ	9.-	38.-

## DESSERT WINE

Sparkling Pink Moscato Innocent Bystander, Yarra, AU (375ml)	5.-	16.-	Botrytis Semillon Peter Lehmann, South Australia, AU (375ml)	6.-	23.-
---	-----	------	---	-----	------

## COFFEE COCKTAILS

all cocktails 8.<sup>50</sup>

### Grind Espresso Martini

The Grind house espresso blend, roasted in our Shoreditch roastery and shaken with ice, vodka and a little sugar syrup.  
The best in London, probably.

### Hot Flat White Russian

Grind House Espresso, vodka, kahlua, milk

### Espresso Old Fashioned

Single origin infused bourbon, sugar, bitters