

# GRIND

ALL DAY MENU SERVED FROM 12.

## SMALLS / SHARING

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

## MAINS

Steak (210g), bearnaise	10.-
Cod, spring beans, mint	14.-
Grind cheeseburger, french fries	12.-
Flat iron chicken, broccoli, baby potatoes	13.-
Sweet potato harissa cakes, poached egg	9.-
Lamb shank, sweet potato, cucumber raita	16.-

## SALADS

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

## SIDES

Kale, hazelnuts / Baby potatoes /	
French fries / Sprouting broccoli /	
Sweet potato wedges	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

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

# GRIND

## SPARKLING

Prosecco Spumante 6.<sup>50</sup> 29.-  
Ca' di Alte, Veneto, Extra Brut, NV

Franciacorta Alma 8.<sup>50</sup> 39.-  
Bellavista, Veneto, IT

Louis Roederer Brut Premier 55.-  
Champagne, FR NV

## WHITE WINE

Garganega 5.- 19.-  
Torre del Falasco, Veneto, IT

Chardonnay 21.-  
16 Stops, Adelaide Hills, AU

Torrontes 23.-  
Bodega Colome, Salta, AR

Pinot Grigio delle Venezie 6.- 24.-  
Allegrini Corte Giara, Veneto, IT

Vermentino di Sardegna 7.- 27.-  
Cantina Mesa, Sardinia, IT

Pinot Gris 7.<sup>50</sup> 30.-  
Tinpot Hut, Marlborough, NZ

Sauvignon Blanc 8.- 32.-  
Delta Vineyard, Marlborough, NZ

Lugana 'Brolettino' 9.- 38.-  
Ca di Frati, Lombardi

Gavi di Gavi 39.-  
La Giustiniana, Piedmont, IT

Soave Classico 'Calvarino' 40.-  
Pieropan, Veneto, IT

## RED WINE

Corvina 5.- 19.-  
Torre del Falasco, Veneto, IT

Organic Merlot 5.<sup>50</sup> 22.-  
Montanar, Castilla-La Mancha, SP

Malbec Clasico 6.- 24.-  
Punto Final, Bodega Renacer, Mendoza, AR

Montepulciano d'Abruzzo Bio 7.- 27.-  
Fantini, Abruzzo, IT

Carignan 'Buio' 29.-  
Primo Scuro, Sardinia, IT

Shiraz 'Jester' 7.- 30.-  
Mitolo, South Australia, AU

Grenache 36.-  
The Other Wine Co., McLaren Vale, AU

Pinot Noir 9.- 38.-  
Delta Vineyard, Marlborough, NZ

Chianti Classico 9.<sup>50</sup> 40.-  
Fontodi, Tuscany, IT

Amarone della Valpolicella 48.-  
Alpha Zeta, Veneto, IT

## ROSÉ

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

Cuvee Alexandre Rosé 7.- 27.-  
Chateau Beaulieu, Provence, FR

Rosé 'I'Fratì' 33.-  
Ca de Frati, Lombardi, IT

Cote de Provence Rosé 39.-  
Miraval, Provence, FR

## DESSERT WINE

Sparkling Pink Moscato 5.- 16.-  
Innocent Bystander, Yarra, AU (375ml)

Botrytis Semillon 6.- 23.-  
Peter Lehmann, South Australia, AU (375ml)