

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	7.-
Burrata, heritage beetroot, pistachio	6.-	Fried samphire, lemon, chilli	5.-
Whipped salt cod, toast	7.-	Crispy squid, aioli	7.-

MAINS

Flat iron steak (180g), bearnaise	10.-
Cod, spring beans, mint	14.-
Flat iron chicken, broccoli, baby potatoes	13.-
Sweet potato harissa cakes, poached egg	9.-
Ox cheek pappardelle	12.-
Grind cheeseburger, skin on fries add Avocado / Fried egg / Bacon	12.- 2.-

SALADS

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

SIDES

Kale, hazelnuts / Baby potatoes / Skin on fries / Sprouting broccoli / Sweet potato wedges	4.-
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COFFEE COCKTAILS

all cocktails 8.⁵⁰

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. ⁵⁰	Hot apple crumble sundae	6.-
Grind house espresso affogato, amaretti	4.-	Ice cream (per scoop)	2.-
Chocolate parfait, streusel, hazelnut	6.-		

Shoreditch | Soho | Holborn | London Bridge | Covent Garden | Royal Exchange | Clerkenwell | Exmouth Market | 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 our studio, Spotify: Shoreditch Grind | events@grind.co.uk

GRIND

SPARKLING

Prosecco Spumante Extra Dry DOC Ca' di Alte, Veneto, IT	6.50	29.50
Franciacorta `Alma' Brut Bellavista, Lombardia, IT	9.50	49.-
Charles Heidsieck Brut Réserve Champagne, FR	65.-	

WHITE WINE

Garganega Torre del Falasco, Veneto, IT	5.50	19.50
Douro Branco Planalto Casa Ferreirinha, Douro, POR	6.-	22.-
Chardonnay 16 Stops, South Australia, AU	6.50	24.50
Pinot Grigio delle Venezie Corte Giara, Veneto, IT	7.-	26.-
Picpoul de Pinet Baron de Badassière, Languedoc, FR	7.50	28.-
Pinot Gris Tinpot Hut, Marlborough, NZ	8.-	31.-
Sauvignon Blanc Delta Vineyard, Marlborough, NZ	8.50	33.-
Soave Classico Pieropan, Veneto, IT	38.-	
Gavi di Gavi `Lugarara' La Giustiniana, Piemonte, IT	39.-	
Chardonnay, Shaw + Smith `M3` Adelaide Hills, South Australia, AU	54.-	

RED WINE

Corvina Torre del Falasco, Veneto, IT	5.50	19.50
Alentejo Tinto Herdade do Peso vinha do Monte, Alentejo, POR	6.-	22.-
Organic Merlot Montañar, Castilla-La Mancha, SP	6.50	24.50
Montepulciano d'Abruzzo Bio Fantini Farnese, Abruzzo, IT	7.-	27.-
Malbec Clasico Kaiken Reserve, Mendoza, AR	7.50	28.-
Shiraz `Jester' Mitolo, McLaren Vale, South Australia, AU	8.50	33.-
Zinfandel `Heritage Reserve' De Loach, California, USA		36.-
Pinot Noir Delta Vineyard, Marlborough, NZ	9.-	38.-
Chianti Rufina Selvapiana, Tuscany, IT		39.-
Amarone della Valpolicella Alpha Zeta, Veneto, IT		54.-

ROSÉ

Pinot Grigio Rosato Ponte Pietra, Veneto, IT	6.50	24.50
Cuvee Alexandre Rosé Chateau Beaulieu, Provence, FR	8.-	30.-
Rosé del Frati' Cà dei Frati, Lombardia, IT		36.-
Cote de Provence Rosé Miraval, Provence, FR		42.-

DESSERT WINE

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