

# GRIND

## SMALLS / SHARING

Caponata.....	5. <sup>50</sup>
Mussels, white wine, watercress.....	7. <sup>50</sup>
Tomato, mozzarella arancina.....	4.-
Croquettes of San Daniele, smoked mozzarella.....	5. <sup>50</sup>
Octopus carpaccio, tomato, lime zest.....	7. <sup>50</sup>
Baked bone marrow, raisin chutney.....	7.-
Beetroot & goats cheese croquettes.....	5. <sup>50</sup>
Searred Queen scallops, pearl barley risotto, black truffle.....	12. <sup>50</sup>

## CHEESE

Buffalo Mozzarella  
Pecorino Sardo  
Ciabra  
Blu di Capra  
Parmigiano

## MEAT

Coppiette  
San Daniele  
Mortadella  
Bresaola  
Truffle Salami

All 4.<sup>50</sup> or selection of three for 12.-

## ESPRESSO MARTINI

When you start with killer espresso, you don't need to mess around it with. Our Espresso Martini is regularly named the best in London.



Grind Espresso Martini.....8.<sup>50</sup>  
Grind House Espresso, Reyka Vodka, Sugar

## MAINS

Burrata, caramelised figs, rocket.....	10. <sup>50</sup>
Stone bass, saffron fregola, aubergine, cherry tomatoes.....	17.-
Pan fried miso-soy cod, courgette, samphire, lemon.....	14. <sup>50</sup>
Smoked duck breast, pear, grape mustard.....	13.-
Spatchcock baby chicken, spinach, potatoes.....	13. <sup>50</sup>
Herb crusted lamb rack, romanesco, purple broccoli.....	16.-

## SALADS

Autumn salad, mixed beans, hummous, roasted peanut.....	7. <sup>50</sup>
Supergrain bowl, almonds, feta, mint.....	8.-
Chicken salad, pickled anchovies, ranch dressing.....	9. <sup>50</sup>

## SIDES

Broccoli, almond, chilli.....	all 3. <sup>75</sup>
Green beans.....	
Pan-fried rosemary baby potatoes.....	
Smashed, skin-on potatoes.....	
Mixed green salad.....	

## GINS

We've assembled a number of gins for your perusal. Each can be served Pink, Collins or with Tonic, and are listed with their garnish.



**Tonic**.....Mixed with Fevertree tonic water or quinine syrup, and served over ice. We'd hardly be London Grind without one.

**Collins**....Named after the head waiter of a famous Conduit St. coffee house, gin with sugar, lemon, bitters & soda.

**Pink**.....Invented by the Royal Navy as a cure for sea-sickness in the 19th century, a dash of Angostura Bitters for sweeter gins.

Haymans 1820	
Lemon Zest.....	8.-
Hendricks	
Cucumber.....	8.-
Jensen's Bermondsey	
Juniper, Lemon.....	8.-
Jensen's Old Tom	
Juniper.....	8.-
King of Soho	
Pink Grapefruit.....	8.-
Portobello	
Rosemary.....	9.-
Sacred	
Grapefruit.....	9.-
Sipsmith	
Star Anise.....	9.-
Monkey 47	
Lime Zest.....	9.-
Sipsmith VJOP	
Juniper, Blackberry.....	10.-
Xoriguer	
Lemon.....	10.-
Junipero	
Juniper, Ginger.....	10.-
Oxley	
Rosemary.....	10.-

## SPARKLING WINE

Pink Moscato, Innocent Bystander	
Yarra, AU NV <sup>37.5cl</sup> .....	16.-
Prosecco, Ca` di Alte	
Veneto, IT Extra Brut, NV.....	6. <sup>50</sup> / 31.-
Nyetimber Classic Cuvée	
West Sussex, UK.....	46. <sup>50</sup>

## WHITE WINE

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.-
Pinot Gris, Innocent Bystander	
Yarra, AU.....	7. <sup>50</sup> / 30.-
Sauvignon Blanc, Tinpot Hut	
Marlborough, NZ.....	8. <sup>50</sup> / 36.-
Lugana 'Brolettino', Ca di Frati	
Lombardi, IT.....	40.-

## RED WINE

Corvina, Torre del Falasco	
Veneto, IT.....	5.- / 19.-
Shiraz, 16 Stops	
McLaren Vale, AU.....	6.- / 24.-
Montepulciano d'Abruzzo Bio	
Abruzzo, IT.....	7.- / 27.-
Cannonau di Sardegna	
'Primo Scuro', Sardinia, IT.....	7. <sup>50</sup> / 30.-
Pinot Noir, Stopbanks	
Marlborough, NZ.....	8. <sup>50</sup> / 36.-
Chianti Classico, Fontodi	
Tuscany, IT.....	40.-

## ROSE WINE

Pinot Grigio Rosato	
Ponte Pietra, Veneto, IT.....	6.- / 24.-
Chateau Beaulieu, Cuvée Alexandre	
Provence, FR.....	7. <sup>50</sup> / 30.-