

BREAKFAST

Vegan Breakfast (vg/gfa) 11.00

Sausages, grilled marinated tomatoes, roasted mushrooms, house scrambled tofu, diced herby potatoes, chargrilled vegetables, bloomer toast and Heinz baked beans

Grounded Epic Breakfast (gfa) 12.95

Sausages, cured back bacon, hash browns, diced herby potatoes, grilled marinated tomatoes, roasted mushrooms, black pudding, fried eggs, bloomer toast, and Heinz baked beans

Grounded House Breakfast (gfa) 11.25

Sausages, cured back bacon, hash browns, grilled marinated tomatoes, roasted mushrooms, fried egg, bloomer toast and Heinz baked beans

BRUNCH

Tuscan Beans On Bakers Bloomer (v/vga/gfa) 5.25

Our in-house special marinated Tuscan bean mix served on fresh toasted ciabatta and drizzled with balsamic reduction

Avocado Toast And Radish Ceviche (v/vga/gfa) 8.50

Smashed avocado with lime, red onion, cherry tomatoes, served on warm ciabatta topped with poached egg and fresh radish ceviche

Vegan Eggs On Bloomer Toast (vg/gfa) 6.50

Our own made scrambled tofu served with fresh grilled tomatoes on bloomer toast

Croque Monsieur 7.50

Our take on the classic brunch dish, lashings of béchamel sauce, smoked streaky bacon, topped and grilled with cheddar

Grounded Shakshuka Style Eggs (v/vga/gfa) 8.50

Potato and spinach and Mediterranean vegetables in a spiced tomato sauce with toasted crusty bread and poached eggs

Roasted Ham, Brace Of Free Range Eggs And Chips 9.50

A lunchtime staple, sliced ham, fried eggs, grilled tomato, piccalilli and a portion of chips

Potato And Chorizo Hash (gfa) 8.25

Pan-fried potatoes and Spanish chorizo sausage, with buttered cabbage, red onions and topped with a fried egg

American Short Stack Pancakes 7.95

Stacked and topped with smoked streaky bacon or strawberries and drizzled with maple syrup

Giant Teacake (v) 4.95

Our popular teacakes served with butter and a choice of jam or marmalade

Triple Stacked Breakfast Rolls (vga/gfa) 5.50

Either sausages or cured back bacon filled in our fresh rolls

Poached Eggs Muffin (v/vga/gfa)

Served with warmed hollandaise sauce

Choice of

Smoked salmon 8.00

Spanish chorizo 7.25

Cured back bacon 7.25

ADD EXTRA

Egg	1.25	Hash Browns	2.00
Mushrooms	1.25	Sausages	2.00
Tomato	1.25	Bacon	2.00
Smashed Avocado	2.00	Black Pudding	2.00

GROUND ROASTS

Served 12pm-5pm

All served with roast potatoes, roast carrots, braised red cabbage, leeks & greens, Yorkshire Pudding.

Dry Aged Beef Rump 19.50
Horseradish

Slow Roasted Pork Belly 17.50
Apple Sauce

Skin On Chicken Breast 16.50
Stuffing

Roasted Butternut Squash v/vg 15.50
Moroccan Veg

Little Grounded Kids Roast 8.00
12 & Under

SIDES

Colliflower Cheese 5.50

Mac and Cheese 6.25

Leek & Potato Gratin 6.00

Pigs in Blankets 3.25

Stuffing 2.75

Yorkshire Pudding 2.00

BURGERS

Smoked Bacon And Cheese Burger (gfa) 11.95

Chuck and flank steak burger patty, smoked streaky bacon, Emmental cheese, lettuce, tomato, gherkins with our signature burger sauce and fries

Southern Fried Chicken Burger 11.95

Overnight marinated chicken breast using our blend of herbs and spices, smoked streaky bacon, Emmental cheese, lettuce, tomato, gherkins with our signature burger sauce and fries

Vegan Buttermilk Burger (vg) 11.75

A blended burger with quorn and soya buttermilk, gem lettuce, sliced tomato, gherkins, topped with vegan mayo and fries

SALADS

Cobb Salad (n/gf) 11.00

Grilled chicken, cured bacon, mixed leaf, chopped egg, fresh basil, cherry tomatoes, cucumber and house dressing

Cobbless Salad (vg/n/gf) 10.00

Marinated vegetables, herby potatoes, mixed leaf, sliced avocado, fresh basil, cherry tomatoes, cucumber and balsamic reduction

WINES

RED

175ml / 250ml / Bottle

Cuvee Jean-Paul Rouge, France

6.25 / 7.25 / 18.50

Aromatic, rich, red fruit & spices with a textured, medium bodied character

Alto The Mayo Malbec, Argentina

6.40 / 7.40 / 21.50

Cherries and plums with notes of blackcurrant which leads to a smooth, rich finish

Conde Pindel Tinto Tempranillo, Spain

5.75 / 6.75 / 16.95

Intense aromas of wild berries with good balance of fruit and alcohol

Mountain Range Merlot, Chile

6.25 / 7.25 / 18.50

Packed with cherry & plum flavours with a little spice - medium bodied

ROSE

Cuvee Jean-Paul Rose, France

6.25 / 7.25 / 18.50

Soft berry flavours- easy drinking dry rose of character

Folonari Pinot Grigio Blush, Italy

6.25 / 7.25 / 18.50

Soft and ripe with hints of raspberries

Stallions Leap Zinfandel, USA

6.40 / 7.40 / 21.50

Lashings of ripe summer fruits with a fresh, long medium sweet palate

WHITE

Cuvee Jean-Paul Sec, France

6.25 / 7.25 / 18.50

Aromatic and zesty with a dry but fruity length of flavour

Principatio Pinot Grigio, Italy

6.40 / 7.40 / 21.50

Floral & fruity scents with a crisp and soft finish

Santa Helena Sauvignon Blanc, Chile

5.75 / 6.75 / 18.50

Tropical fruit aromas with a fresh, young character - medium dry palate

DRINKS

BEERS & CIDERS

DRAUGHT

half /

pint

Proper Lager 4.5% 2.90 / 5.60

Session IPA 4.2% 2.90 / 5.60

Specials % varies 3.00 / 5.90

Peroni 3.10 / 5.80

BOTTLES/CANS

Desperados 330ml 4.00

Corona 330ml 4.00

Peroni 0% 330ml 4.00

Tyskie 660ml 4.75

Fierce & Noble 500ml 4.25

*For special events please
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