

STARTERS

WHITE BEAN SOUP	14
Pumpkin, winter greens & croutons	
SEARED VENISON	20
Roast baby beetroots, goats curd & hazelnuts	
ROAST PORK PANCAKES	15
Szechuan sauce, cucumber & crispy shallots	
KING SALMON	17
Fennel, buttermilk, miso, apple & fresh horseradish	
GRILLED SQUID SALAD	18
Romesco & spanish jamon	
ORGANIC TOMATOES	15
Soft mozzarella & tapenade	
THE GROUNDS DUMPLINGS	15/21
Pork & Prawn or Vegetarian (5 or 9 pieces)	

HAND CRAFTED PASTA

SPAGHETTI & MEATBALLS	25
Marinara sauce & parmesan	
ITALIAN SAUSAGE FUSILLI	24
Fried aubergine, tomato, chili & herbs	
RICOTTA AND LEEK AGNOLOTTI	24
Toasted sage & nut brown butter	
PULLED BEEF SHORT RIB	26
Handkerchief pasta & pickled vegetables	
CLAM TAGLIATELLE	28
Prawns, chili, garlic & parsley	

MEATS & FISH

WAGYU BURGER (cooked medium) 25
120g Wagyu, gruyere, bacon, butterhead lettuce,
deli pickles. Served with fries

ORGANIC BBQ CHICKEN MARYLAND 28
Pomme puree, red cabbage & lime coleslaw

TAUPO BEEF 33
Sustainable flat iron steak, yorkshire pudding, bearnaise

SMOKED HEREFORD PRIME BRISKET 31
Celeriac puree, grilled brocolli & onion vinaigrette

MARKET FISH 35
Almond hummus, leek, tomato & zucchini



SIDES

ROAST PUMPKIN 9
Miso butter & pumpkin seeds

KIM CHI 10
Black sesame seeds

BABY CARROTS 10
Courgette puree & watercress

NEW SEASON YAMS 9
Garlic, mustard & parsley butter

COS SALAD 10
Caesar dressing, croutons & soft egg

FRENCH FRIES 5

DESSERT

SAFFRON POACHED PEAR	14
Caramelised white chocolate, cinnamon ice cream & ginger biscuit	
CREME BRULEE	12
Orange, coconut & almond biscotti	
EMOJI POOP FOR TWO	15
Vanilla ice cream, chocolate crumble	
GROUNDS HAND CRAFTED ICE CREAM	4.5/7
Triple Chocolate Vanilla & Strawberry Hokey Pokey Jelly bits Cookies & Cream Strawberry Coconut & Banana	
PUHOI VALLEY CELLAR RANGE CHEESE	35
Farmhouse brie Washed rind Goats blue Grapes, fruit bread, crackers & honeycomb	