

# GILBERT'S BRASSERIE AND GRILL









### Nibbles

### **Starters**

Roasted Salt and Paprika Almonds (VE,N)	£2.25	Soup of the Day, Home Baked Bread (V,N)	£6.00
Chilli and Lime Bean Mix (VE)	£2.25	Pan Roasted Tiger Prawns, Garlic, Lemon Butter	£8.75
Provence Herb Marinated Mixed Olives (VE)	£2.25	Oriental Duck Salad, Beanshoots, English Watercress (N)	£8.95
Honey and Grain Mustard Chipolata	£3.25	Goat's Cheese Soufflé, Apple and Beetroot Salad (V)	£8.50
Home Baked Bread and Balsamic Oil (V,N)	£4.50	Ham Hock Terrine, Wholegrain Mustard and Pickle Dressing,	
Patatas Bravas (VE)	£6.00	Toasted Homemade Bread	£8.50
Mozzarella and Pesto Arancini, Spicy Tomato Sauce (N)	£6.75	Grilled Marinated Mackerel Fillet, Warm Potato Salad	£8.50

Salads		<b>Platters</b> (served with Home Baked Bread)		Stone Baked Pizza and Pasta	
Super Salad (V,N)	£13.50			12" Pizza served with House Side Salad	
Sweet Potato, Quinoa, Broccoli, Mixed Nuts, Pomegranate, Avocado,		Mature Cheddar Cheese Ploughman's (V,N)	£10.75	and Seasonal Slaw; Pasta with Garlic Bread	k
Chilli, Feta and Balsamic Vinegar		Red Onion Jam, Celery, Apple		Classic Margherita Pizza (V) Pepperoni	£10.50 £11.50
Grim's Dyke Caesar Salad Romaine Salad Leaves, Garlic	£12.95	Charcuterie Board Pickles and Piccalilli, Salami,	£10.75	with Mushroom and Black Olives	_
Croutons, Anchovies. Parmesan		Pastrami, Parma Ham (N)		Penne Pasta, Pesto Sauce (N)	£11.50
and Caesar Dressing				Penne Pasta, Arrabiata Sauce (V)	£11.50
add Grilled Chicken Breast	£ 3.95	Oak Smoked Salmon, Capers, Red Onion (N)	£11.75		

Old	Fav	ourites

# Chef's Specials

Traditional Beer Battered Haddock Triple Cooked Chips, Mushy Peas, Tartare Sauce	£15.50	Rump of Lamb Potato Gnocchi, Fine Beans, Black Olives	£19.00
Wild Mushroom Pie (V) Creamed Potato, Spinach, Butter Sauce	£14.50	Roasted Scotch Fillet Lobster Ravioli, Root Vegetables	£28.50
Chana Masala Chickpea Curry (VE) Cumin Rice	£14.50	Flash Fried Seabass Roasted Root Vegetables, Artichoke, Spinach, Lemon Butter Sauce	£16.50
Traditional Beef Stew Roasted Root Vegetables, Herbed Dumpling	£15.50	Garlic and Chilli Linguine, Roasted Cauliflower Florets, Almond Milk, 'Vegan Cashew Parmesan' (VE,N)	£15.50

	From the	e Grill	
Steaks28 Day Aged 8oz Rib Eye£22.0028 Day Aged 8oz Sirloin£19.0028 Day Aged 8oz Fillet£26.00	Béarnaise, Blue Cheese or Peppercorn Sauce and your choice of; Triple Cooked Chips or Sweet Potato Fries, Mushroom, Tomato and Onion Rings or a Dressed Rocket and Parmesan Salad		
Grim's Dyke own recipe 9oz Scottish Beef Burger topped with Tolly and Sons Dutch Unsmoked Grilled Back Bacon and your choice of Cheddar, Blue Cheese or Halloumi	£15.50	Grim's Dyke Beetroot and Spicy Bean Burger (V) topped with your choice of Cheddar or Halloumi	£13.95
Grilled Cajun Marinated Free Range Chicken Fillet Burger Guacamole, Tomato Salsa and Jalapenos	£14.95	Burgers Served in a Brioche Bun with Seasonal House Slaw and your choice of; Shoestring Fries, Triple Cooked Chips or Sweet Potato Fries	

## Sunday Lunch

Roast Sirloin of Beef, Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding, Red Wine Sauce	£17.50
Roast Rump of Lamb, Seasonal Vegetables, Roast Potatoes, Red Wine Sauce	£18.50
Half a Roast Chicken, Garlic, Lemon and Thyme, Seasonal Vegetables, Roast Potatoes, Gravy	£16.50

## Side Orders £3.50 each

Sweet Potato Fries Grim's Dyke Seasonal House Slaw Triple Cooked Chips Grim's Dyke House Salad Shoestring Fries Tomato and Red Onion Salad Garlic Bread Cheesy Garlic Bread Rocket and Parmesan Salad Seasonal Vegetable Plate

#### Food Allergens

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order.

Dishes containing fish may contain small bones. Want to know more about what is in a dish? https://menus.whatsinmydish.co.uk/GRIMSDYKEHOTEL

A discretionary 10% service charge is added to all orders. 100% of all service charges go directly to our team