



Grim's Dyke Hotel
LONDON

Sunday Lunch

Available 12:30-15:00

Starters

Seasonal soup of the day (V)
Homemade bread

Gin cured salmon gravlax
Buttermilk pancakes and maple syrup

Oriental duck salad
Beanshoots, coriander, radish, sesame seeds, spring onion

Timbale of Orkney crab
North Atlantic prawns, crème fraiche, avocado, micro salad

Deep fried goats' cheese (V)
Beetroot salad and beetroot hummus

Mains

Roast rump of lamb
Thyme, garlic and red wine jus

Roast sirloin of beef
Yorkshire pudding and red wine gravy

Rotisserie chicken
Lemon and garlic

Pan seared sea bass
Chorizo and sautéed new potato

Wild mushroom pie (V)
Wilted spinach, creamed potato, lemon butter sauce

Linguine with roasted cauliflower (Ve)
Cauliflower, chilli and almond sauce

Desserts

Biscoff, white chocolate and caramel cheesecake (V)

Baked lemon tart (V)

Hot chocolate brownie with salted caramel ice cream (V)

Bailey's Crème Brûlée (V)

Apple Tart Tatin with vanilla ice cream (V)

Selection of ice cream (V)

Tea, coffee and petit fours included

2 - courses: £29.95

3 - courses: £39.95

**Why not book your Christmas dinner?
Book and pay in full by 30th October and get 10% discount.**

T & C's apply.

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>

(V) vegetarian

(Ve) vegan