



Grim's Dyke Hotel
LONDON

LUNCH MENU

AVAILABLE 12.30 - 14.30

TWO COURSES £19.95

THREE COURSES £24.95

STARTERS

CRISPY SALT & PEPPER SQUID, WASABI MAYO WITH FRESH CHILLI & GRILLED LIME | GF

HOMEMADE SOUP OF THE DAY WITH BREAD AND BUTTER | VE

WARM BREADED DUCK EGG, SCOTCH EGG WITH CELERIAC REMOULADE

HOME CURED SALMON GRAVADLAX WITH BEETROOT HUMMUS AND LEMON SALAD | GF

SWEET POTATO, LEEK AND ARTICHOKE CROQUETTES WITH BUTTER SAUCE | V

MAINS

8 OZ SIRLOIN STEAK WITH PORTOBELLO MUSHROOM, GRILLED TOMATO, CHUNKY CHIPS AND PEPPERCORN SAUCE | GF
(SUPPLEMENT £4.50)

CHARGRILLED GAMMON WITH FRIED EGG, GRILLED PINEAPPLE, PEAS AND CHUNKY CHIPS

GRILLED WHOLE RAINBOW TROUT WITH MIXED HERBS, TOASTED ALMONDS AND PARSLEY BUTTERED NEW POTATOES | GF

PAN ROASTED CHICKEN BREAST WITH PROVENCAL VEGETABLES IN TOMATO SAUCE AND ROASTED NEW POTATOES | G

SPICED TOMATO, SWEET POTATO AND CHICKPEA CURRY WITH WILD RICE AND FLAT BREAD | VE

DESSERT

MANGO PANNA COTTA WITH FRUIT COMPOTE | GF

WARM CHOCOLATE BROWNIE WITH SALTED CARAMEL ICE CREAM AND CHOCOLATE SAUCE

VEGAN VANILLA CRÈME BRULEE | GF VE

PICKLED GINGER PARFAIT WITH CARAMEL SAUCE | GF

SELECTION OF ICE CREAMS AND SORBETS | GF

GF | GLUTEN FREE

V | VEGETARIAN

VE | VEGAN

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.