



Grim's Dyke Hotel
LONDON

SUNDAY LUNCH MENU

AVAILABLE 12.30 - 15.00

TWO COURSES £32.95

THREE COURSES £35.95

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

ROAST SIRLOIN OF BEEF WITH SEASONAL VEGETABLES, ROAST POTATOES, YORKSHIRE
PUDDINGS AND RED WINE JUS

ROAST HALF CHICKEN WITH SAGE AND ONION STUFFING, ROAST POTATOES AND RED
WINE GRAVY

PAN FRIED LAMB RUMP WITH ROASTED TOMATO AND GARLIC SAUCE, ROSEMARY
ROAST POTATOES | GF

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

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.

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