



Grim's Dyke Hotel  
LONDON

## DINNER MENU

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AVAILABLE 18.30 - 21.30

TWO COURSES £27.00

THREE COURSES £35.50

### STARTERS

CLASSIC CRAYFISH AND SMOKED SALMON SALAD WITH MARIE ROSE SAUCE

HOMEMADE SOUP OF THE DAY WITH BREAD AND BUTTER | VE

TRIO OF MELON WITH PICKLED GINGER AND POPPY SEED DRESSING | V

DEEP FRIED WHITE BAIT WITH LEMON SALAD AND GARLIC DRESSING | GF

SMOKED CHICKEN, AVOCADO AND PARSNIP CRIPS SALAD WITH HONEY MUSTARD DRESSING

### MAINS

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

CLASSIC CHICKEN BREAST CEASER SALAD, BABY GEM, GARLIC CROUTONS, ANCHOVIES AND PARMESAN CHEESE

ASPARAGUS AND SHIITAKE MUSHROOM RISOTTO WITH ROCKET AND PARMESAN SALAD | V

PAN FRIED LEG OF LAMB STEAK, ROASTED NEW POTATOES, TENDER STEM BROCCOLI AND MINTED JUS

GRILLED FILLET OF COD, PUY LENTILS WITH ANCHOVIES, SUNBLUSH TOMATOES, HERB BUTTER SAUCE

### DESSERT

BANANA CHEESECAKE WITH STRAWBERRIES

STICKY TOFFEE PUDDING WITH CARAMEL SAUCE AND VANILLA ICE CREAM

CLASSIC SUMMER PUDDING WITH CLOTTED CREAM

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.