



Grim's Dyke Hotel
LONDON

LUNCH MENU

AVAILABLE 12.30 - 14.30

TWO COURSES £23.50

THREE COURSES £29.50

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.