



Grim's Dyke Hotel
LONDON

Table d'hôte Menu

(Available 12.30-14.30 & 18:30 – 21:30)

Two Courses £27.50

Three Courses £34.50

Starters

Butternut Squash and Coconut Soup (Vegan/GF)

Goats Cheese Souffle with Pear Salad (V)

Prawns Cocktail with Mary Rose Sauce

Italian Arancini with Spicy Tomato Salsa

Chicken Liver Terrine with Crostini and Chutney

Mains

Wild Mushroom Pie with Creamed Potatoes & Butter Sauce (V)

Sautee Chicken and Wild Mushroom with Lemon Oil and Garlic Linguini

Sir Gilberts Burger served with Pickle Wedge and French Fries

Slow Cooked Pork Belly, Grain Mustard with Seasonal Vegetables And Bubble Squeak Cake

Traditional Beer Battered Haddock with Chunky Chips, Mushy Peas & Tartare Sauce

Pan Roasted Sea Bass with Mashed Potatoes, Mixed Vegetables & White Wine Butter Sauce

8 Oz Sirloin Steak with Portabella Mushroom, Grilled Tomato, Chunky Chips and Peppercorn Sauce

(Supplement £10)

Desserts

Lemon Tart with Clementines

Chocolate Truffle with Grand Marnier Sauce

Baileys Crème Brûlée

Mixed Ice Creams

Icky Sticky Pudding with Vanilla Ice Cream

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.