



Grim's Dyke Hotel
LONDON

Easter Lunch Menu

STARTER

Lightly Spiced Butternut Squash and Coconut Soup with Homemade Walnut and Raisin & White Bread Rolls (VE)

£8.50

Gin Cured Salmon on Buttermilk Pancakes with Mascarpone & Salad

£11.95

Goat's Cheese Soufflé with Pear and Walnut Rocket Salad (V)

£9.95

Oriental Crispy Duck Salad with Bean Shoots, Spring Onion, English Watercress, Radish & Sesame

£8.50

MAIN COURSE

Traditional Scotch Sirloin served with Roasted Potatoes, Seasonal Vegetables, Yorkshire Pudding & Red Wine Gravy

£28.95

Roast Rump of Lamb with Dauphinoise Potato & Red Wine Jus

£28.95

Grilled Chicken Breast served with Roasted Potatoes, Seasonal Vegetables, Yorkshire Pudding & Red Wine Gravy

£19.95

Pan Roasted Sea Bass Fillet with Warm Salad of New Potato, Baby Spinach & Chorizo

£19.95

Mushroom Pie with Roasted Potatoes, Seasonal Vegetables, Yorkshire Pudding & Red Wine Gravy (V)

£18.95

DESSERT

Sticky Toffee Pudding with Vanilla Ice Cream (V)

£8.95

Treacle Sponge & Custard (V)

£8.75

Bailey's Crème Brulee (V)

£9.25

Biscoff Cheesecake (V)

£9.45

White & Dark Chocolate Torte (V)

£9.25

VE | Suitable for Vegans
V | Suitable for Vegetarians
N | Contains Nuts
GF | Suitable for Gluten Free

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.