



Grim's Dyke Hotel LONDON

Sample Traditional Dining Menu



Starters

Lightly Spiced Butternut Squash and Coconut Soup with Homemade Bread (VE)

Oriental Duck Salad Crispy Duck with Bean Shoots, Spring Onion, English Watercress, Radish
and Sesame (GF)

Home Cured Gin and Maple Scotch Salmon with Buttermilk Pancakes and Crème Fraiche

Goats Cheese Soufflé with Poached Pears, Walnut and Roquette Salad with Basaltic Glaze (V)

Tartlet Of Mozzarella and Plum Tomato with Pesto and Roquette (V)

Sri Lankan Fish Cakes with Sweet Chilli Dip Croquette of Chicken on Caesar Salad



Mains

Traditional Scotch Sirloin with Yorkshire Pudding, Watercress and Red Wine Gravy (Min 20)

Pan Roasted Sea Bass Fillet with Warm Salad of New Potato and Chorizo

Grilled Chicken Breast with Pancetta and Mushroom Jus with Fondant Potato

Wild Mushroom Pie with Creamed Potato Wilted Spinach and Lemon Butter Sauce (V)

Roast Rump of Welsh Lamb with Dauphinois, Roast Vegetables and Thyme Infused Jus (£5.00
pp supplement)

Seared Salmon, With Crushed New Potato Cake, Wilted Greens and Sorrel Sauce



Desserts

Pistachio And Griottines Brûlée with Shortbread Biscuit

Chocolate Brownie with Pistachio Ice Cream and Warm Black Cherries

Vanilla Cheesecake with Caramel Sauce

Banana Tarte Tatin with Salted Caramel Ice Cream

Baked Lemon Tart with Fresh Raspberries and Raspberry Coulis