



Grim's Dyke Hotel
LONDON

Restaurant Menu

6.00pm - 9.00pm

Starters

Soup of the Day, homemade bread (VE) (N*) (GF*) £8.95

Oriental Crispy Duck, salad of bean shoots, spring onion, watercress, radish, sesame, soy (GF*) £9.95

Beef Brisket Croquettes, horseradish cream £9.95

King Prawns in Sweet Chilli, pickled watermelon salad (GF*) £8.95

Marinated Mushroom Salad, crème fraiche, parmesan wafer (GF) £9.00

Gravadlax of Salmon, horseradish crème fraiche, lemon, rye (GF*) £10.25

Deep Fried Panko Camembert, golden beetroot piccalilli (V) £9.50

Mains

Feather Blade of Beef, creamed potato, horseradish & thyme dumpling, winter vegetables (GF*) £25.00

Seared Sea Bass, crispy chorizo, tomato orzo £19.95

Roasted Butternut Squash, stuffed with rice, black beans & spinach, corn ribs (VE) (GF) £17.50

Traditional Beer Battered Haddock, fat chips, mushy peas £18.75

8oz Char-Grilled Scotch Sirloin, fat cut chips, thyme roasted tomato, sautéed mushroom, peppercorn sauce (GF) £28.95

Pan Roasted Hake, wild mushroom & spinach cassoulet, baked gnocchi £19.50

Free Range Chicken, Tarragon & Leek Pie, creamed potato, winter vegetables £18.50

(VE) Suitable for Vegans | (V) Suitable for Vegetarians | (N) Contains Nuts | (GF) Suitable for Gluten Free | (*) Option Available

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. GF & VE options or substitutions available for most dishes.



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Sides

Fries (VE) (GF) £4.50

Fat Chips (VE) (GF) 4.95

House Salad, mixed leaf, red onion, tomato, cucumber, French dressing **(VE) £4.50**

Corn Ribs, BBQ sauce **(VE) (GF) £6.50**

Mac & Cheese (V) £6.95

Desserts

Vanilla & Cranberry Crème Brûlée, maple shortbread biscuit **(GF*) £8.50**

Petit Pot au Chocolat, raspberry tuile **(GF*) £9.25**

Sticky Toffee Pudding, salted caramel ice cream **£8.95**

Apple & Blackberry Limoncello Trifle £9.00

Pecan Tart, vanilla ice cream **£8.50**

Citrus & Italian Meringue Tart, raspberries **£8.95**

Chocolate & Salted Caramel Cake, vanilla Ice Cream **(VE) £8.95**

3 Scoops of Purbeck ice-cream,
vanilla, chocolate, strawberry, pistachio, salted caramel **(VE*) (N*) £8.50**

British Isle Cheeseboard,
Somerset brie, Cashel blue, mature cheddar, walnut & raisin bread,
crackers, fig chutney, celery, grapes **(V) (N*) (GF*) £14.95**

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