



Grim's Dyke Hotel
LONDON

Mother's Day MENU

£39.95 two courses, £45 three courses

STARTERS

Soup of the Day, homemade bread rolls **(VE) (GF*)**

North Atlantic Prawn & Avocado Cocktail (GF)

Warm Goats Cheese, heritage salad, wild honey dressing **(V) (GF*)**

Wild Mushroom Arancini, Mozzarella **(V)**

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

Home Cured Gin and Maple Scotch Salmon, buttermilk pancakes, crème fraiche

MAINS

Roasted Rump of Welsh Lamb, roast potatoes, seasonal vegetables, Yorkshire Pudding,
red wine & thyme jus

28 Day Aged Traditional Roast Scotch Sirloin, roast potatoes, seasonal vegetables,
cauliflower cheese, Yorkshire pudding, red wine jus

Pan Roasted Half Chicken, roast potatoes, seasonal vegetables, cauliflower cheese,
Yorkshire Pudding, sage & onion stuffing, scented jus

Pan Fried Sea Bass, fondant potato, seasonal vegetables

Roasted Brixham Cod Fillet, creamed potato, lemon butter sauce

Cottage Pie, soy mince, root vegetables, crispy mash topping, winter greens **(VE) (GF)**

Filo Parcel, feta, kale, squash & red onion, mint raita **(V)**

(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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DESSERTS

Baileys Crème Brulee, shortbread biscuit **(GF*)**

Rhubarb Crumble, vanilla ice-cream

Passion Fruit Delice Slice, passion fruit coulis

Chocolate & Raspberry Tart, rhubarb & raspberry ice-cream **(VE)**

Biscof Cheesecake, caramel sauce

British Isle Cheeseboard, Somerset brie, Cashel blue, mature cheddar, walnut & raisin bread, crackers, fig chutney, celery, grapes **(V) (N*) (GF*) £3.50 supp**

DESSERT WINES

Chateau Pontac, Loupiac Bordeaux, 50ml **£4.95**

Red Muscadel, Rietvallei, 50ml **£4.95**

COFFEE

Barista Coffee

Americano **£4.25**

Flat White **£4.45**

Cappuccino **£4.45**

Latte **£4.50**

Mocha **£4.75**

Espresso **£3.95** / Double Espresso **£4.25**

Macchiato **£4.00** / Double Macchiato **£4.30**

Liqueur Coffee

Jameson Irish Whiskey 25ml **£9.55**

Captain Morgan Dark Rum 25ml **£9.55**

Martell Vs Brandy 25ml **£11.55**

Kahlua 25ml **£9.55**

Tia Maria 25ml **£9.85**

Baileys 25ml **£9.55**

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