



Grim's Dyke Hotel

LONDON

Valentines MENU

£36 two courses, £45 three courses

STARTERS

Cream of Wild Mushroom Soup, truffle oil (V) (VE*) (GF)

Pil Pil Tiger Prawns, chilli garlic (GF)

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

Korean Fried Chicken, Asian slaw spicy dip

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

MAINS

Roast Rump of Lamb, dauphinoise, roasted root vegetables (GF)

Seared Salmon, orzo, asparagus, dill & vermouth cream sauce

6oz Fillet Steak, red wine jus, fondant, shallot onion rings (GF*)

Wild mushroom & Spinach Linguine, asparagus, lemon oil dressing (VE)

Grilled Chicken Breast, honey & whisky sauce, fondant, winter vegetables (GF)

DESSERTS

Tequila Rose Crème Brûlée, shortbread biscuit, Tequila Rose shot (GF*)

Spiced Apple Crumble, vanilla ice-cream

Sticky Toffee Pudding, caramel sauce, salted caramel ice cream

Passion Fruit Delice Slice, passion fruit coulis

Dark Decadent Chocolate Truffle

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

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

(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.