



Grim's Dyke Hotel
LONDON

Easter Sunday 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*)**

Sri Lankan Fishcakes, sweet chilli, pickled mouli, micro salad

MAINS

Roast Leg of Lamb, roast potatoes, seasonal vegetables, Yorkshire Pudding, apricot stuffing, Madeira jus **(GF*)**

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

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

Pan Fried Sea Bass, roasted new potatoes, asparagus, wilted spinach, garlic courgette, lemon butter sauce **(GF)**

Cottage Pie, soy mince & root vegetables, crispy mash topping, seasonal vegetables **(VE) (GF)**

Filo Parcel, feta, kale, squash & red onion, mint raita, seasonal vegetables **(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

White Chocolate Crème Brulee, shortbread biscuit (GF*)

Spiced Apple Crumble, vanilla ice-cream

Sticky Toffee Pudding, caramel sauce, salted caramel ice cream

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

Fruits of the Forest Cheesecake, caramel sauce

Pecan Tart, vanilla ice-cream

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

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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