Grim's Dyke Hotel
LONDON

Restaurant Autumn LightLunch Menu

Two Courses £19.95
Three Courses £24.95
Available Monday-Friday, 12.30pm-2.30pm

First Course

Mushroom Arancini with Truffle Mayonnaise (VE)

Chef's Soup of the Day (VE) (GF)

Beef Brisket Coquettes, Horseradish Dressing

Second Course

Breaded Chicken Katsu served with Sautéed Pak Choi, Boiled Rice and Katsu Sauce

Seasonal Beetroot, Walnuts, Rocket, Roasted Butternut Squash, Quinoa and Pomegranate (VE) (N)

Classic Seared Salmon Nicoise Salad, Green Beans, Olives, Anchovies, Marinated Olives, Boiled Egg and Lemon Dressing

Third Course

Cherry and Chocolate Cheesecake (GF)(VE)

Dame Nelly Melba Sundae, Vanilla Ice Cream, Crushed Meringue, Poached Peach, Fruit Coulis (V)

Three Scoops of Dorset Ice Cream, Strawberry, Chocolate & Vanilla (V)

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

FOOD ALLERGENS

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Lounge Menu

Served between 12:30pm-4pm

New York Style Bagels

Freshly Baked White or Seeded Bagel, Gluten Free Bagel, served as Open Sandwich with Selection of Fillings Accompanied with Light Salad Garnish

Home Cured Salted Beef served Warm with Dill Pickles and American Mustard	£13.25
Mediterranean Vegetables with Hummus & Pesto (VE)	£9.75
Traditional Smoked Salmon with Chive Cream Cheese, Caper Cucumber and Dill Salsa	£12.95
Soup of the Day served with half Bagel of your choice	£15.50

Sandwiches

Served as a round on your choice of Wholemeal, White Bread or Gluten Free Bread. Accompanied with Light Salad Garnish

Somerset Brie and Fig Chutney with Cherry Tomato and Chives (V)	£11.25
Sliced Wiltshire Ham, Dijon Mustard Mayonnaise, Confit Tomato	£11.25
Classic Egg Mayonnaise & Cress with Salad Garnish (V)	£9.85
Soup of the Day served with Sandwich of your choice	£15.50

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Salad Bar

Served between 12:30-4 and 6-9pm

Freshly Prepared Salads made with the finest local and home grown produce

Seasonal Beetroot, Walnuts, Rocket, Roasted Butternut Squash, Quinoa and Pomegranate (VE) (N)	£17.95
Smoked Salmon with Potato and Chive Salad served with Capers and Watercress	£21.00
Spiced Chickpeas, Avocado, Cherry Tomato, Red Onion Salad with Lemon Dressing (VE)	£17.95
Watermelon, Feta and Rocket Salad with Roasted Pumpkin Seeds and Honey & Mustard Emulsion (V)	£19.95
Classic Smoked Chicken Caesar Salad, Gem Lettuce, Parmesan Cheese, Croutons, Anchovies and Boiled Egg, dressed with Homemade Caesar Dressing	£21.00
Oriental Crispy Duck, salad with Bean Shoots, Spring Onion, Watercress, Radish, Sesame, Soy	£22.00
Salad Platter A selection of three of the above salads, makes great tasting board for two to share	£35.00

Appetisers & Nibbles

Served from 12-9pm

Bread and Oils	**For one £5.95 For two £9.95**
	Rustic Home-Made Bread accompanied with Carrot & Harisa Dip, Whipped Parmesan Butter, Sunblushed Tomato & Basil Butter (V)
£6.00	Marinated Olives (VE)
£5.95	Char-Grilled Artichokes & Sun Blushed Tomatoes (VE)
£6.50	Sauteed Baby Chorizo
£5.25	Char-Grilled Vegetables (VE)
£6.50	Stuffed Baby Peppers, Feta Cheese (V)
£5.95	Bhajias Waffle Crisps (VE)
£4.25	Fat Chips (VE)
£4.00	Skin on Fries (VE)
£8.95	Homemade Soup of the Day (VE)(GF)

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Lounge Menu

Classic Main Dishes

Served between 6pm-9pm

Traditional Fish & Chips £19.95
Ask for fish of the day, served with fat chips, mushy peas & tartare sauce (GF)

Southern Fried Chicken Burger £17.95
Filled with Honey Mustard Coleslaw, Monterey Jack Cheese & Crisp Salad Leave in Sourdough Burger Roll served with Fries

Beef Burger & Braised Brisket of Beef £18.95
4oz Chuck Burger topped with Braised Brisket of Beef, MontErey Jack Cheese, Dill Pickle & American Mustard in Sourdough Burger Roll served with Fries

Indian Spiced Paneer Burger £17.95
Paneer Tikka Style Burger with Spiced Chilli Sauce in Seeded Sourdough Roll served with Fries (V)

Indian Spiced Vegan Vegetable Burger £17.95
Paneer Tikka Style Burger with Spiced Mango Relish in Seeded Sourdough Roll served with Fries (VE)

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Lounge Pastries & Cakes

Served from 12.30-9pm

Croissant, served warm or cold	£2.25
Pan au Chocolat, served warm of cold	£2.25
Salted Caramel & Chocolate Slice (VE) (N)	£6.95
Citrus Slice with Orange, Lemon & Lime (N) (GF)	£6.95
Homemade Fruit Muffin	£3.75
Apple Cake	£6.95
Two Homemade Cookies (N)	£2.50
Homemade Fruit & Plain Scones served with Cornish Clotted Cream & Strawberry Jam	For One £4.95 For Two £8.95

Desserts

Served from 12.30-9pm

£9.95	Biscoff Cheesecake, Coconut Cheesecake, Biscoff Ice Cream (VE)
£9.95	Sticky Toffee Pudding, Hot Toffee Sauce, Vanilla Ice Cream (V)
£9.25	Chocolate Fondant, served warm, Vanilla Ice Cream (VE)
£9.95	Pear Mousse, Diced Pear, Almond Sponge, Praline, Chocolate Sauce (N)
£9.75	Baileys Creme Brulee, Shortbread Biscuit (V)
£9.25	Chocolate & Cherry Cheesecake (VE) (GF)
£9.95	Dame Nelly Melba Sundae, Vanilla Ice-Cream, Crushed Meringue, Poached Peach, Raspberry Coulis, Whipped Cream (V)
£8.85	Selection of Dorset Ice Creams, Strawberry, Chocolate & Vanilla (V)
£14.95	British Isle Cheeseboard Brighton Blue, Cornish Yarg, Somerset Brie, Mature Cheddar, Walnut & Raisin Bread, Crackers, Celery, Grapes served with Homegrown Spiced Plum Chutney (V) (N*) (GF*)

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Afternoon Tea

Served from 12.30-4pm

Traditional Afternoon Tea £29.00

Smoked Salmon & Cream Cheese with Caper Salsa on Walnut & Raisin Bread (N)

Egg Mayonnaise Mini Roll (V)

Cucumber & Cream Cheese Square (V)

Sunblush Tomato, Cheese & Chive Quiche (V)

Homemade Fruit & Plain Scones
served with Cornish Clotted Cream & Strawberry Jam (V)

Glazed Raspberry Mousse filled Chocolate Coupe (V)

Tarte au Pruneaux with Almond (V) (N)

Morello Cherry Blondie (V)

High Chai £29.00

Curried Egg Mayonnaise Wrap with Beetroot Bread (V)

Pizza Samosa (V)

Pea Pattis (VE)

Punjabi Corn Kofta (VE)

Homemade Fruit & Plain Scones
served with Cornish Clotted Cream & Strawberry Jam (V)

Glazed Raspberry Mousse filled Chocolate Coupe (V)

Tarte au Pruneaux with Almond (V) (N)

Morello Cherry Blondie (V)

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