



Grim's Dyke Hotel
LONDON

Restaurant Dinner Menu

Served between 6pm-9pm

Appetisers

- Bread and Dips 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)
- Marinated Olives (VE)(GF) £6.00
- Char-Grilled Artichokes & Sun Blushed Tomatoes (VE)(GF) £5.95
- Sauteed Baby Chorizo £6.50
- Stuffed Belazu Peppers, Feta Cheese (V)(GF) £6.00

Starters

- Chef's Homemade Soup of the Day (VE) (GF) £8.95
- Beef Brisket Croquettes, Horseradish Cream £9.95
- Watermelon, Feta & Rocket Salad with Roasted Pumpkin Seeds,
Honey & Mustard Emulsion (V) (GF) £9.50
- Oriental Crispy Duck Salad with Bean Shoots, Spring Onion,
Watercress, Radish, Sesame, Soy £11.95
- Smoked Mackerel Pate, Beetroot & Celery Salad £10.50

Sides

- | | |
|--------------------------------|---------------------------------|
| New Potatoes (VE) £4.50 | Homemade Onion Rings (VE) £4.00 |
| Tenderstem Broccoli (VE) £6.50 | Fat Chips (VE) £4.25 |
| Mixed Salad (VE) £6.50 | Skin on Fries (VE) £4.00 |

(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.



Grim's Dyke Hotel
LONDON

Fish

Traditional Fish & Chips

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

Pan Fried Sea Bass on a bed of Pak Choi with Sauteed Prawns in Garlic Butter (GF) £21.95

Smoked Salmon Tagliatelle with Shallot & Spinach in a White Wine Cream Sauce £19.20

Meat

Grilled Chicken Breast with Crushed New Potato Cake served with a Fricasse of Creamy Wild Mushrooms & Baby Leeks (GF) £21.50

Pan Roasted Rump of Lamb with Fondant Potato & Spaghetti Vegetables, Red Currant & Port Wine Sauce (GF) £23.50

From the Grill

Served with Fat Chips, Onion Rings, Grilled Tomato & Portabello Mushroom. Choice of Peppercorn, Bearnaise or Red Wine Jus

8oz Sirloin Steak £29.45

10oz Rib Eye Steak £35.95

Southern Fried Chicken Burger filled with Honey Mustard Coleslaw, Monterey Jack Cheese & Crisp Salad Leaves in a Sourdough Bun with Fries £17.95

Beef Burger & Braised Brisket of Beef

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

Vegetarian & Vegan

Black Eye Bean & Aubergine Chilli with Sour Cream & Boiled Rice (VE) (GF) £18.75

Sweet Potato, Coconut & Broccoli Curry with Scented Rice (VE) (GF) £17.95

Indian Spiced Paneer Tikka Burger with Spiced Chilli Sauce in a Sourdough Bun with Fries (V) £17.95

Indian Spiced Vegetable Burger with Spiced Mango Relish in a Sourdough Bun with Fries (VE) £17.95

(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.



Grim's Dyke Hotel
LONDON

Desserts

Biscoff Cheesecake, Coconut Cheesecake, Biscoff Ice Cream (VE)	£9.95
Sticky Toffee Pudding, Hot Toffee Sauce, Vanilla Ice Cream (V)	£9.95
Chocolate Fondant, served warm, Vanilla Ice Cream (VE)	£9.25
Pear Mousse, Diced Pear, Almond Sponge, Praline, Chocolate Sauce (N)	£9.95
Baileys Creme Brulee, Shortbread Biscuit (V)	£9.75
Chocolate & Cherry Cheesecake (VE) (GF)	£9.25
Dame Nelly Melba Sundae, Vanilla ice-cream, crushed meringue, poached peach, raspberry coulis, whipped cream (V)	£9.95
Selection of Dorset Ice Creams, Strawberry, Chocolate & Vanilla (V)	£8.85
British Isle Cheeseboard	£14.95
Brighton Blue, Cornish Yarg, Somerset Brie, Mature Cheddar, Walnut & Raisin Bread, Crackers, Fig Chutney, Celery, Grapes (V) (N*) (GF*)	

£4.65	Cappucino
£4.55	Latte
Single £3.95 Double £4.25	Esspresso
£4.25	Americano
£9.75	Irish Liqueur Coffee
£9.95 100ml	Dessert Wine Chateau Pontac Loupiac
£9.95 100ml	Dessert Wine Red Muscadet
£10.95 100ml	Tio Pepe Fino Sherry
£12.95 100ml	Pedro Ximenez Dulce Sherry

(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.