Grim's Dyke Hotel
LONDON

Restaurant Sunday Lunch Menu

Served between 12.30pm-2.30pm

Appetisers

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)

Marinated Olives (VE) £6.00

Char-Grilled Aartichokes & Sun Blushed Tomatoes (VE) £5.95

Stuffed Belazu Peppers, Feta Cheese (V) £6.00

Two Course £29.95, Three Course £36.95

Starters

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

Beef Brisket Croquettes, Horseradish Cream

Watermelon, Feta, Roasted Pumpkins, Rocket Salad, Honey & Mustard Emulsion (V) (GF)

Oriental Crispy Duck Salad of Bean Shoots, Spring Onion, Watercress, Radish, Sesame

Smoked Mackerel Pate, Beetroot & Celery Salad

(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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Main Course

Traditional Roast

Honey Roasted Ham, roast potatoes, seasonal vegetables,
Yorkshire pudding, red currant jus

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

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

Traditional Nut Roast, roast potatoes, seasonal vegetables, Gravy (VE) (GF) (N)
Yorkshire Pudding (V) & Cauliflower Cheese (V) can be added on request

Fish

Traditional Fish & Chips
Chefs New & Improved Gluten Free Batter
Ask for fish of the day, served with fat chips, mushy peas & tartare sauce (GF)

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

Vegetarian & Vegan

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

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

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Desserts

Biscoff Cheesecake, Coconut Cheesecake, Biscoff Ice Cream (VE)

Sticky Toffee Pudding, Hot Toffee Sauce, Vanilla Ice Cream (V)

Chocolate Fondant, served warm, Vanilla Ice Cream (VE)

Pear Mousse, Diced Pear, Almond Sponge, Praline, Chocolate Sauce (N)

Baileys Creme Brulee, Shortbread Biscuit (V)

Chocolate & Cherry Cheesecake (VE) (GF)

Selection of Dorset Ice Creams, Strawberry, Chocolate & Vanilla (V)

Coffees & Digestifs

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

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