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THE  
**PIMLICO**  
**GRID**

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## DINNER MENU

Tuesday to Saturday: 5.30-11pm

### Starters & Nibbles

Selection of bread, with English butter & marinated olives **v** £5

Soup of the day, served with warm bread **v** £7

Seared wood pigeon, celeriac remoulade, red wine & cherry jus £8

Smoked salmon tartare, crème fraiche & capers £8

Homemade chicken gyoza, soya, honey & ginger sauce £7

Steamed mussels, shallots, garlic, parsley white wine & cream, served with sourdough £7  
*available as main, served with fries £16*

### Sides

Tomato & Red Onion Salad **v** £3

Fries **v** £3

Sweet Potato Fries **v** £3.50

Mixed Salad **v** £3.50

Parmesan Truffle Fries **v** £4

**v:** vegetarian  
**ve:** vegan

Please advise us of any allergies, intolerances or dietary requirements before ordering. Our dishes are prepared in areas where allergenic ingredients are present. We therefore, cannot guarantee that our dishes are 100% free of these ingredient

### Main Course

Roasted corn fed chicken breast, bubble & squeak, creamy savoy cabbage & rosemary jus £15

Linguine, sautéed prawns, garlic, chilli, cherry tomato, white wine sauce, wild rocket & parmesan £14

British Fish & Chips, pea puree, tartare sauce & hand cut chips £15

Rib Eye Steak, mixed leaf salad & hand cut chips £19  
*add peppercorn sauce, £2*

The Grid's Vegetable Curry, truffle oil & herb rice, tomato & cucumber salsa, minted yoghurt **v** £14

The Grid Burger, chef's patty made with 100% beef & halloumi, brioche bun, pickles, mayo, fries £12  
*add fried egg, bacon, cheese for £1 each*

### Desserts

Cinnamon panna cotta, mixed berries compote £7

Chocolate mousse **v** £7

Selection of Ice Cream Union Ice Cream & Sorbet **v**  
Milk Chocolate | Salted Caramel | Vanilla | Strawberry | Granny Smith Green Apple | Mango

Two scoops £5 | Three scoops £6