GRADUATION MENU

3 COURSES Including a glass of Champagne 49.50

STARTERS

HAM HOCK TERRINE Sauce gribiche & pickled mustard seeds (595kcal)

FOURME D'AMBERT, PEAR & ENDIVE SALAD Sweet mustard dressing (431kcal)

JERUSALEM ARTICHOKE, MUSHROOM & TRUFFLE SOUP (379kcal) (VGI)

TEMPURA COD Wasabi Kewpie mayo, soy reduction (375kcal)

BAKED SCALLOP PIE Baked scallops in the shell with creamy velouté topped with mashed potato (761kcal) Supplement 4.95

SMOKED BRISKET, GUINDILLAS & CHEDDAR CROQUETTE Lemon emulsion, pickled shallot (602kcal)

STEAKS

Dry-aged on the bone for a minimum of 28 days. Served with watercress & fries.

RUMP 200G (877kcal)

FILLET 200G (763kcal) Supplement 9.95

MAINS

LAMB RUMP Smoked baba ghanoush, courgette and heritage tomato, pomegranate molasses and balsamic (729kcal)

GRILLED BUTTERFLIED SEABASS Romesco sauce, toasted almonds and salsa verde (417kcal)

ROAST FREE RANGE TURKEY BALLOTINE Served with all of the traditional trimmings (909kcal)

CELERIAC STEAK Caper and golden raisin dressing, wild mushrooms, crispy enoki mushroom (745kcal) (VGI)

SIDES – ALL 6.95

FRIES (494kcal) (V)

TRUFFLE MASH (281kcal) (V)

ROAST POTATOES (242kcal) (VGI)

BRUSSELS SPROUTS & CHESTNUTS (88kcal) (V)

BRAISED SPICED CARROTS & ROASTED PARSNIPS (289kcal) (V)

SAUCES

CHIMICHURRI (27kcal) (VGI)	3.50	GARLIC BUTTER (422kcal) (V)	3.50
PEPPERCORN (154kcal)	3.50	COWBOY BUTTER (184kcal)	3.50
BÉARNAISE (410kcal) (V)	3.50		

DESSERTS

"ORIADO" VALRHONA CHOCOLATE TERRINE Cherry compote, crème Chantilly (593kcal) (VGI)

SEMIFREDDO CHEESECAKE Clementine and campari syrup (700kcal) (V)

WARM STICKY FIGGY PUDDING Red wine and toffee sauce, vanilla ice cream (643kcal) (V)

ICE CREAM AND SORBET (34kcal) (VGIA)

SELECTION OF CHEESE Miller's Damsel biscuits, chutney (448kcal) (V)

Supplements apply to some dishes

For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. (VGI) = Does not include any ingredients derived from animals. (VGIA) = Alternative available that does not include any ingredients derived from animals. (V) = Vegetarian. Cheese boards may contain unpasteurised cheese. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.

For further information on allergens please scan here.

HOTELDUVIN.com



Two local giants, Goram and Vincent – liked the same woman, the beautiful Avona. She offered herself to whichever of them could drain the lake. Goram drank a giant quantity of ale whilst working and fell asleep, whilst Vincent finished and won Avona's affections. When Goram woke up, he was so distraught at losing that he stamped his foot in a pit, creating The Giant's Footprint in the gorge.