
GORAM VINCENT


AVON GORGE

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

 Supplement applies

FATHER'S DAY SUNDAY LUNCH

3 COURSES / 34.95 / WITH A BOTTLE OF LEFFE FOR DAD

STARTERS

Roasted red pepper & tomato soup
Basil, Parmesan croute (vgia)
Pork rillettes
Sour dough, pickled mustard seeds, cornichons
Burrata & heritage tomato salad
Mint pesto, balsamic (v)

Mackerel
Treacle soda bread/ crème fraîche,
chive, apple, radish
Jerusalem artichoke a la Grecque
Whipped vegan feta & tofu, pickled celery,
butter leaves, truffle

G&V ROASTS

Roast sirloin of beef or Roast chicken & stuffing
Served with all the trimmings, including proper Yorkshires

GRILL & MAINS

Flat iron 220g
Beef tallow, served with watercress, fries
White Lion burger
200g burger patty, relish, bacon, grilled cheese,
brioche bun
Plant based burger
200g plant burger patty, mushroom ketchup,
grilled vegan feta cheese, plant based
brioche bun (vgi)
Charred heritage carrots
Whipped feta, herb roasted carrots
with spiced dressing, chickpeas (vgi)

Celeriac steak
Caper & golden raisin dressing, wild mushrooms,
crispy enoki mushroom (vgi)
Honey & soy glazed tuna
Sesame, bok choy, kimchi, crispy glass noodle
Monkfish & chicken wings
Vadouvan sweetcorn puree, charred corn,
Charred leeks, chicken butter sauce
£2.50 supp
Grilled pork loin & Argentinian red prawn
Black garlic, crispy pork skin, charred
baby gem, chimichurri

SIDES (V) ALL 5.95

FRIES / TRUFFLE MASH / FIRE ROASTED NEW POTATOES Marmite butter / CREAMED SPINACH nutmeg
GRILLED SPROUTING BROCCOLI Beurre Noisette / CHARGRILLED HISPI CABBAGE Wasabi mayo, crispy onions

DESSERTS

Yuzo posset
Rhubarb compote, candied orange, meringue, shortbread
Oriado Valrhona chocolate terrine
Cherry, candied hazelnut, Chantilly cream (vgi)
Burnt honey & whiskey parfait
Honeycomb, apricot gel, chocolate soil

Bread & butter pudding
Cotswolds Cream Liqueur, candied macadamia nuts
Glaces et sorbets (v)
Selection of cheese
Biscuits, chutney