



#### THE LEGEND OF GORAM AND VINCENT

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.

# GORAM VINCENT

## AVON GORGE

## NIBBLES

ITALIAN OLIVES	4.95	TRUFFLE & PECORINO MIXED NUTS (NGI)	5.50
A colourful variety of superb olives			
Nocellara from Sicily/Cerignola from Puglia/ Gaeta from Lazio (V/NGI)		SWEET CAPIA PEPPERS	6.50
		Stuffed with feta & herbs (V/NGI)	

## STARTERS

WONKY VEGETABLE SOUP (V)	6.95	BEETROOT, HAZELNUT & GOATS CURD SALAD	7.50
We're working with Waste Knot to help fight food waste by sourcing surplus & misshapen fruit & vegetables directly from farmers			
CHAR-GRILLED BABY LEEKS	7.50	SEVERN & WYE BEETROOT CURED SALMON	7.95
Girolles/edamame beans/herb vinaigrette (VG/NGI)			
BRITISH PORK BELLY	8.50	TIGER PRAWNS IN GARLIC & PASTIS BUTTER	11.95
Spiced pork belly bites/pickled red cabbage (NGI)			
		Aioli dip (NGI)/🍴 3.50 Supplement	

## MAIN DISHES

CHAR-GRILLED IBERICO PORK CUTLETS	20.95
Piperade/salsa verde (NGI)/🍴 2.95 Supplement	
WHOLE CHAR-GRILLED SEA BREAM	18.50
Stuffed with fennel & herbs/ served with gremolata (NGI)	
SPICED CAULIFLOWER STEAK	14.95
Chestnut mushrooms/garlic/shallots/ olive pistou (VG/NGI)	

## FROM THE SMOKER

Our signature dishes have been a real labour of love, perfecting our rubs & marinades. We hope you enjoy eating them as much as we do creating them.

PASTRAMI	19.50
Beetroot & celeriac slaw/gherkins/ mustard mayonnaise (NGI)	
SMOKED BEEF SHORT RIBS	27.50
Baked sweet potato/bib salad (NGI)/🍴 9.50 Supplement	

## GRILLS

All grill dishes & steaks are served with fries.	All of our steaks are dry aged on the bone for a minimum of 28 days.
LAMB KOFTA BROCHETTE	19.50
Bed of tabbouleh/red cabbage slaw/ flatbread/chilli sauce/garlic sauce	
CLASSIC BURGER 200g	15.95
Burger patty/relish/bacon/grilled cheese/ brioche bun	
PLANT BASED BURGER 200g	15.95
Plant burger patty/mushroom ketchup/ grilled vegan feta cheese/plant based brioche bun (VG)	
ONGLET 225G (NGI)	19.95
AGED RUMP 300G (NGI)/🍴 6.50 Supplement	24.50
SIRLOIN 250G (NGI)/🍴 9.50 Supplement	27.50
RIB-EYE 250G (NGI)/🍴 11.95 Supplement	29.95
CHATEAUBRIAND 500G (NGI)	59.95
Best shared between two/🍴 24.00 Supplement for two	
COTE DE BOEUF 450G (NGI)/🍴 17.00 Supplement	35.00
TOMAHAWK 750g-800g (NGI)	75.00
Best shared between two/🍴 39.00 Supplement for two	
T-BONE 500G (NGI)/🍴 21.50 Supplement	39.50
T-BONE 1KG (NGI)	79.00
Best shared between two/🍴 43.00 Supplement for two	

## SALADS

GORAM & VINCENT HOUSE SALAD	7.95/10.95	ENDIVE & ROQUEFORT SALAD	7.95/10.95
Baby kale leaves/edamame beans/quinoa/ peppers/courgettes/alfalfa sprouts (NGI)			
Add to your salad: chicken 3.00/halloumi 2.50		creamy Roquefort/sweet mustard dressing (NGI)	
smoked mackerel 3.00/🍴 1 topping included			

## SIDES & SAUCES\*\*

FRIES	3.95	HONEY GLAZED CHANTENAY CARROTS	3.95
(V/NGI)			
MACARONI CHEESE (V)	3.95	GREEN BEANS (V/NGI)	3.95
BAKED POTATO	3.95	SAUCES	2.50
Sour cream/chives (V/NGI)			
GREEN SALAD (V/NGI)	3.95	Anchovy hollandaise/peppercorn/ béarnaise/garlic butter	

## 'BURNT CHIPS' 2.50

We are delighted to be in partnership with 'The Burnt Chef Project', challenging mental health stigma within the hospitality sector. By ordering these (invisible) burnt chips, you will be donating to an incredibly worthwhile cause, helping us to raise awareness and reinvest money into mental health training and resources across our industry.



## DESSERTS

BUTTERMILK PANNA COTTA	6.95	PARIS BREST	6.95
Spiced fruits			
CHOCOLATE TART	6.95	ICE CREAM & SORBET (VGA/NGI) 2.50 per scoop	
Raspberry sorbet (VG)			
BRAMLEY APPLE & BLACKBERRY CRUMBLE	6.95	THE CHEESE PLATE	8.95
Vanilla ice cream (V)			
Selection of Harvey & Brockless cheese/ biscuits/chutney/🍴 1.95 Supplement			

🍴 Supplement for dinner inclusive guests / \*\*Not included for dinner inclusive guests

Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on the package) from the Starters and/or Desserts and Mains/Smoker/Grills/Salads menu options. Supplements apply to some dishes, as indicated above.

For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in kitchen environments. All of our prices include VAT. A discretionary service charge of 10% will be added to your bill. V = Vegetarian, VG = Vegan, VGA = Vegan alternative available, NGI = Does not include any gluten containing ingredients, NGIA = Alternative available that does not include any gluten containing ingredients



For further information on allergens please scan here.

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