



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

STARTERS

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

MAIN DISHES

WHOLE CHAR-GRILLED SEA BREAM Stuffed with fennel & herbs/ served with gremolata (NGI)	18.50
SPICED CAULIFLOWER STEAK Chestnut mushrooms/garlic/shallots/ olive pistou (VGI/NGI)	14.95
BRAISED VEAL CHEEK Truffled celeriac puree/ braised carrot (NGI)	17.50
BUTTER POACHED MONKFISH Mussels/trompette de la mort/leeks & pancetta in a creamy sauce (NGI)	17.50

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 Supp	

SALADS

GORAM & VINCENT HOUSE SALAD Baby kale leaves/edamame beans/quinoa/ peppers/courgettes/alfalfa sprouts (NGI) Add to your salad: chicken 3.00/halloumi 2.50 smoked mackerel 3.00/🍷 1 topping included	7.95/10.95	ENDIVE & ROQUEFORT SALAD Chicory/toasted walnuts/ creamy Roquefort/sweet mustard dressing (NGI)	7.95/10.95
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For special dietary requirements or allergy information, please speak with a member of our team before ordering. 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. (NGI) = Does not include any gluten containing ingredients. (NGIA) = Alternative available that does not include any gluten containing ingredients. (VGI) = Does not include any ingredients derived from animals. (VGIA) = Alternative available that does not include any ingredients derived from animals. (V) = Vegetarian. (VA) = Vegetarian alternative available. All of our prices include VAT. A discretionary service charge of 10% will be added to your bill.



For further information on allergens please scan here.

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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 Bed of tabbouleh/red cabbage slaw/ flatbread/chilli sauce/garlic sauce	19.50	ONGLET 225G (NGI)	19.95
CLASSIC BURGER 200g Burger patty/relish/bacon/grilled cheese/ brioche bun	15.95	AGED RUMP 300G (NGI)/🍷 6.50 Supp	24.50
PLANT BASED BURGER 200g Plant burger patty/mushroom ketchup/ grilled vegan feta cheese/plant based brioche bun (VGI)	15.95	SIRLOIN 250G (NGI)/🍷 9.50 Supp	27.50
CHAR-GRILLED IBERICO PORK CUTLETS Piperade/salsa verde (NGI)/🍷 2.95 Supp	20.95	RIB-EYE 250G (NGI)/🍷 11.95 Supp	29.95
		CHATEAUBRIAND 500G (NGI) Best shared between two/🍷 24.00 Supp for two	59.95
		COTE DE BOEUF 450G (NGI)/🍷 17.00 Supp	35.00
		TOMAHAWK 750g-800g (NGI) Best shared between two/🍷 39.00 Supp for two	75.00
		T-BONE 500G (NGI)/🍷 21.50 Supp	39.50
		T-BONE 1KG (NGI) Best shared between two/🍷 43.00 Supp for two	79.00

SIDES & SAUCES**

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

'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 Spiced fruits	6.95	PARIS BREST Chocolate/chestnut & orange (V)	6.95
CHOCOLATE TART Raspberry sorbet (VGI)	6.95	ICE CREAM & SORBET (VGIA/NGI) 2.50 per scoop	
BRAMLEY APPLE & BLACKBERRY CRUMBLE Vanilla ice cream (V)	6.95	THE CHEESE PLATE	8.95
		Selection of Harvey & Brockless cheese/ biscuits/chutney/🍷 1.95 Supp	

🍷 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.