



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 <small>(177kcal)</small> 4.95	TRUFFLE & PECORINO MIXED NUTS <small>(453kcal)</small> 5.50
A colourful variety of superb olives Nocellara from Sicily/Cerignola from Puglia/ Gaeta from Lazio (V/NGI)	A delicious selection of cashews/almonds/ macadamia/pistachio/pecans/covered in a truffle and pecorino seasoning (NGI)
SOUGHDOUGH BAGUETTE <small>(143kcal)</small> 2.50	
Freshly baked soughdough baguette/Lescure butter	

STARTERS

LIGHTLY CURRIED PARSNIP SOUP <small>(398kcal)</small> 7.50	CHARGRILLED JERUSALEM ARTICHOKE & PAVE COBBLE SALAD <small>(588kcal)</small> 8.50
Parsnip crisps/cumin oil (VGI/NGI)	Sheeps milk cheese/pearl barley/hazelnut/ dandelion and frisée salad (V)
CRAB & MASCARPONE TORTELLONI 12.50/23.95	
<small>(375/722kcal)</small> Charcoal pasta/chilli, lemon and parsley butter/kale	
SQUASH CARPACCIO <small>(321kcal)</small> 7.50	
Whipped feta/toasted sunflower seeds/sweet mustard dressing (VGI/NGI)	
PORK BELLY & CHORIZO ROULADE <small>(768kcal)</small> 8.50	
Chorizo mayonnaise/pickles	

MAIN DISHES

CHAR-GRILLED SEA BREAM <small>(325kcal)</small> 19.50	Served on a bed of tabbouleh with red cabbage slaw/flatbread/chilli and garlic sauces
Served whole/fennel/herbs/gremolata (NGI)	
BUTTER POACHED HAKE <small>(366kcal)</small> 17.50	LAMB KOFTA BROCHETTE <small>(1,025kcal)</small> 19.50
Mussels/trompette de la mort/leeks and pancetta/creamy sauce (NGI)	CHICKEN SKEWER <small>(829kcal)</small> 17.50
	Spiced smoked chicken skewer
WHOLE BARBECUED CORNISH MACKEREL <small>(1,440kcal)</small> 17.50	TIGER PRAWN SKEWER <small>(650kcal)</small> 17.50
Beef tomato and onion salad/cheremoula (NGI)	
BRAISED PORK FAGGOT <small>(763kcal)</small> 18.50	BIRD'S EYE CHILLI, TAHINI & OREGANO MARINATED AUBERGINE <small>(526kcal)</small> (V) 12.50
Celeriac puree/kale/carrot	
GNOCCHI PROVENÇALE <small>(484kcal)</small> 14.95	
Ratatouille vegetables/tomato sauce/basil pesto	
GORAM & VINCENT HOUSE SALAD <small>(142/284kcal)</small> 7.95/10.95	
Baby kale leaves/edamame beans/quinoa/peppers/ courgettes/alfalfa sprouts (NGI)	
Add to your salad: chicken <small>(117kcal)</small> 3.00/ smoked mackerel <small>(216kcal)</small> 3.00/halloumi <small>(206kcal)</small> 2.50	
☞ 1 topping included	

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. Calorie calculations are as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 a day. All of our prices include VAT. A discretionary service charge of 10% will be added to your bill. 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.



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.
CHAR-GRILLED SALT-AGED PORK CUTLET* <small>(889kcal)</small> 18.95	AGED RUMP 200G* <small>(871kcal)</small> /☞ 6.50 Supp 23.95
Piperade/salsa verde/☞ 2.95 Supp	SIRLOIN 250G <small>(1,123kcal)</small> /☞ 9.50 Supp 33.50
CLASSIC BURGER <small>(1,172kcal)</small> 200g 15.95	RIB-EYE 250G <small>(874kcal)</small> /☞ 11.95 Supp 40.50
Burger patty/relish/bacon/grilled cheese/ brioche bun	CHATEAUBRIAND 500G* <small>(1,601kcal)</small> 69.95
PLANT BASED BURGER <small>(1,143kcal)</small> 200g 15.95	Best shared between two/☞ 24.00 Supp for two
Plant burger patty/mushroom ketchup/ grilled vegan feta cheese/plant based brioche bun (VGI)	COTE DE BOEUF 450G <small>(1,582kcal)</small> /☞ 17.00 Supp 46.00
	TOMAHAWK 750g-800g <small>(2,462kcal)</small> 77.95
	Best shared between two/☞ 39.00 Supp for two
	T-BONE 1KG <small>(3,012kcal)</small> 129.50
	Best shared between two/☞ 43.00 Supp for two

SIDES & SAUCES

FRIES <small>(450kcal)</small> 4.25	GREEN BEANS <small>(113kcal)</small> (V/NGI) 4.25
MAC'N CHEESE <small>(394kcal)</small> (V) 4.25	GREEN SALAD <small>(150kcal)</small> (V/NGI) 4.25
TRUFFLED MASH <small>(315kcal)</small> (V/NGI) 4.25	SAUCES 2.50
HONEY GLAZED CHANTENAY CARROTS <small>(126kcal)</small> (V/NGI) 4.25	Anchovy hollandaise <small>(420kcal)</small> /peppercorn <small>(153kcal)</small> / béarnaise <small>(415kcal)</small> /garlic butter <small>(422kcal)</small> / salsa verde <small>(132kcal)</small>

'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.



THE BURNT CHEF PROJECT

DESSERTS

WALNUT TART <small>(703kcal)</small> 6.95	MINI SUGARED DOUGHNUTS <small>(362kcal)</small> 8.95
Clotted cream (V)	Filled with a gingerbread paste/vanilla yoghurt (VGI)
CHOCOLATE & COCONUT PAVE <small>(337kcal)</small> 8.95	ICE CREAM & SORBET <small>(52kcal)</small> (VGIA/NGI) 2.75 per scoop
Crème fraîche (VGIA/NGI)	
BREAD & BUTTER PUDDING <small>(987kcal)</small> 6.95	THE CHEESE PLATE <small>(606kcal)</small> 8.95
Viennese pastries baked with raisins and custard/vanilla creme Anglaise (V)	Selection of Harvey & Brockless cheese/ biscuits/chutney/☞ 1.95 Supp

*Specials, subject to availability

☞ Supplement for dinner inclusive guests

Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on package) from Entrées and/or Desserts and Plats Principaux, with a side dish or sauce. Supplements apply to some dishes, as indicated.