



#### 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

<b>ITALIAN OLIVES</b> <small>(177kcal)</small> 4.95	<b>TRUFFLE &amp; PECORINO MIXED NUTS</b> <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)
<b>SOUGHDOUGH BAGUETTE</b> <small>(143kcal)</small> 2.50	
Freshly baked soughdough baguette/Lescure butter	

## STARTERS

<b>LIGHTLY CURRIED PARSNIP SOUP</b> <small>(398kcal)</small> 7.50	<b>CHARGRILLED JERUSALEM ARTICHOKE &amp; PAVE COBBLE SALAD</b> <small>(588kcal)</small> 8.50
Parsnip crisps/cumin oil (VGI/NGI)	Sheeps milk cheese/pearl barley/hazelnut/ dandelion and frisée salad (V)
<b>CRAB &amp; MASCARPONE TORTELLONI</b> 12.50/23.95 <small>(375/722kcal)</small> Charcoal pasta/chilli, lemon and parsley butter/kale	<b>WHISKY CURED SALMON</b> <small>(361kcal)</small> 8.95
<b>SQUASH CARPACCIO</b> <small>(321kcal)</small> 7.50	Orange/shallot and watercress salad/ soda bread
Whipped feta/toasted sunflower seeds/sweet mustard dressing (VGI/NGI)	<b>TIGER PRAWN SKEWER*</b> <small>(543kcal)</small> 11.95
<b>PORK BELLY &amp; CHORIZO ROULADE</b> <small>(768kcal)</small> 8.50	Coconut/citrus/garlic and ginger/lime mayonnaise (NGI)/🍷 5 Supp
Chorizo mayonnaise/pickles	

## MAIN DISHES

<b>CHAR-GRILLED SEA BREAM</b> <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)	
<b>BUTTER POACHED HAKE</b> <small>(366kcal)</small> 17.50	<b>LAMB KOFTA BROCHETTE</b> <small>(1,025kcal)</small> 19.50
Mussels/trompette de la mort/leeks and pancetta/creamy sauce (NGI)	<b>CHICKEN SKEWER</b> <small>(829kcal)</small> 17.50
<b>WHOLE BARBECUED CORNISH MACKEREL</b> <small>(1,440kcal)</small> 17.50	Spiced smoked chicken skewer
Beef tomato and onion salad/chermodula (NGI)	<b>TIGER PRAWN SKEWER</b> <small>(650kcal)</small> 17.50
<b>ROAST FREE RANGE TURKEY BALLOTINE</b> <small>(872kcal)</small> 17.50	<b>BIRD'S EYE CHILLI, TAHINI &amp; OREGANO MARINATED AUBERGINE</b> <small>(526kcal)</small> (V) 12.50
Served with all of the traditional trimmings	
<b>GNOCCHI PROVENÇALE</b> <small>(484kcal)</small> 14.95	
Ratatouille vegetables/tomato sauce/basil pesto	
<b>GORAM &amp; VINCENT HOUSE SALAD</b> <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.
<b>CHAR-GRILLED SALT-AGED PORK CUTLET*</b> <small>(889kcal)</small> 18.95	<b>AGED RUMP</b> 200G* <small>(871kcal)</small> /🍷 6.50 Supp 23.95
Piperade/salsa verde/🍷 2.95 Supp	<b>SIRLOIN</b> 250G <small>(1,123kcal)</small> /🍷 9.50 Supp 33.50
<b>CLASSIC BURGER</b> <small>(1,172kcal)</small> 200g 15.95	<b>RIB-EYE</b> 250G <small>(874kcal)</small> /🍷 11.95 Supp 40.50
Burger patty/relish/bacon/grilled cheese/ brioche bun	<b>CHATEAUBRIAND</b> 500G* <small>(1,601kcal)</small> 69.95
<b>PLANT BASED BURGER</b> <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)	<b>COTE DE BOEUF</b> 450G <small>(1,582kcal)</small> /🍷 17.00 Supp 46.00
	<b>TOMAHAWK</b> 750g-800g <small>(2,462kcal)</small> 77.95
	Best shared between two/🍷 39.00 Supp for two
	<b>T-BONE</b> 1KG <small>(3,012kcal)</small> 129.50
	Best shared between two/🍷 43.00 Supp for two

## SIDES & SAUCES

<b>FRIES</b> <small>(450kcal)</small> 4.25	<b>BRUSSELS SPROUTS &amp; CHESTNUTS</b> <small>(96kcal)</small> 4.25
<b>MAC'N CHEESE</b> <small>(394kcal)</small> (V) 4.25	<b>GREEN SALAD</b> <small>(150kcal)</small> (V/NGI) 4.25
<b>ROAST POTATOES</b> <small>(157kcal)</small> 4.25	<b>SAUCES</b> 2.50
<b>GLAZED CARROTS &amp; PARSNIPS</b> <small>(266kcal)</small> 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

<b>WARM STICKY FIGGY PUDDING</b> <small>(597kcal)</small> 7.50	<b>MINI SUGARED DOUGHNUTS</b> <small>(362kcal)</small> 8.95
Red wine & toffee sauce/vanilla ice cream (V)	Filled with a gingerbread paste/vanilla yoghurt (VGI)
<b>CHOCOLATE &amp; COCONUT PAVE</b> <small>(337kcal)</small> 8.95	<b>ICE CREAM &amp; SORBET</b> <small>(52kcal)</small> (VGIA/NGI) 2.75 per scoop
Crème fraîche (VGIA/NGI)	<b>THE CHEESE PLATE</b> <small>(606kcal)</small> 8.95
<b>BREAD &amp; BUTTER PUDDING</b> <small>(987kcal)</small> 6.95	Selection of Harvey & Brockless cheese/ biscuits/chutney/🍷 1.95 Supp
Viennese pastries baked with raisins and custard/vanilla creme Anglaise (V)	

\*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.