



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

VALENTINE'S À LA CARTE

A GLASS OF CHAMPAGNE/3 COURSES/A SIDE/54.95 PER PERSON

VALENTINE'S À LA CARTE

A GLASS OF CHAMPAGNE/3 COURSES/A SIDE/54.95 PER PERSON

Choose 3 courses from Starters & Main Dish/Mezze Plates/Grills, with a side dish or sauce & Dessert

Supplements apply to some dishes, as indicated.

NIBBLES

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

STARTERS

LIGHTLY CURRIED PARSNIP SOUP <small>(398kcal)</small> Parsnip crisps/cumin oil (VGI/NGI)		CHARGILLED JERUSALEM ARTICHOKE & PAVE COBBLE SALAD <small>(588kcal)</small> Sheeps milk cheese/pearl barley/hazelnut/dandelion and frisée salad (V)	
CRAB & MASCARPONE TORTELLONI <small>(375/722kcal)</small> Charcoal pasta/chilli, lemon and parsley butter/kale/available as main course		CURED SEA TROUT <small>(288kcal)</small> Coriander/celery/lime and apple salad (NGI)	
SQUASH CARPACCIO <small>(321kcal)</small> Whipped feta/toasted sunflower seeds/sweet mustard dressing (VGI/NGI)		TIGER PRAWN SKEWER* <small>(543kcal)</small> Coconut/citrus/garlic and ginger/lime mayonnaise (NGI)/	5 Supp
PORK BELLY & CHORIZO ROULADE <small>(768kcal)</small> Chorizo mayonnaise/pickles			

MAIN DISHES

CHAR-GRILLED SEA BREAM <small>(325kcal)</small> Served whole/fennel/herbs/gremolata (NGI)
BUTTER POACHED HAKE <small>(366kcal)</small> Mussels/trompette de la mort/leeks and pancetta/creamy sauce (NGI)
WHOLE BARBECUED CORNISH MACKEREL <small>(1,140kcal)</small> Beef tomato and onion salad/cheremoula (NGI)
BRAISED PORK FAGGOT <small>(763kcal)</small> Celeriac puree/kale/carrot
GNOCCHI PROVENÇALE <small>(484kcal)</small> Ratatouille vegetables/tomato sauce/basil pesto
GORAM & VINCENT HOUSE SALAD <small>(142/284kcal)</small> Baby kale leaves/edamame beans/quinoa/peppers/courgettes/alfalfa sprouts (NGI) Add to your salad: chicken <small>(117kcal)</small> / smoked mackerel <small>(216kcal)</small> / halloumi <small>(206kcal)</small> 1 topping included

CHAR-GRILLED MEZZE PLATES

Served on a bed of tabbouleh with red cabbage slaw/flatbread/chilli and garlic sauces
LAMB KOFTA BROCHETTE <small>(1,025kcal)</small>
CHICKEN SKEWER <small>(829kcal)</small> Spiced smoked chicken skewer
TIGER PRAWN SKEWER <small>(650kcal)</small>
BIRD'S EYE CHILLI, TAHINI & OREGANO MARINATED AUBERGINE <small>(526kcal)</small> (V)

GRILLS

All grill dishes & steaks are served with fries.

CHAR-GRILLED SALT-AGED PORK CUTLET* <small>(889kcal)</small> Piperade/salsa verde	2.95 Supp
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CLASSIC BURGER <small>(1,172kcal)</small> 200g Burger patty/relish/bacon/grilled cheese/brioche bun

PLANT BASED BURGER <small>(1,143kcal)</small> 200g Plant burger patty/mushroom ketchup/grilled vegan feta cheese/plant based brioche bun (VGI)
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All of our steaks are dry aged on the bone for a minimum of 28 days.

AGED RUMP 200G* <small>(871kcal)</small>	6.50 Supp
SIRLOIN 250G <small>(1,123kcal)</small>	9.50 Supp
RIB-EYE 250G <small>(874kcal)</small>	11.95 Supp
CHATEAUBRIAND 500G* <small>(1,601kcal)</small>	24.00 Supp for two Best shared between two
COTE DE BOEUF 450G <small>(1,582kcal)</small>	17.00 Supp
TOMAHAWK 750g-800g <small>(2,462kcal)</small>	39.00 Supp for two Best shared between two
T-BONE 1KG <small>(3,012kcal)</small>	43.00 Supp for two Best shared between 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.



DESSERTS

WALNUT TART <small>(703kcal)</small> Clotted cream (V)
CHOCOLATE & COCONUT PAVE <small>(337kcal)</small> Crème fraîche (VGIA/NGI)
BREAD & BUTTER PUDDING <small>(987kcal)</small> Viennese pastries baked with raisins and custard/vanilla creme Anglaise (V)

MINI SUGARED DOUGHNUTS <small>(362kcal)</small> Filled with a gingerbread paste/vanilla yoghurt (VGI)

ICE CREAM & SORBET <small>(52kcal)</small> (VGIA/NGI)
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THE CHEESE PLATE <small>(606kcal)</small> Selection of Harvey & Brockless cheese/biscuits/chutney/	1.95 Supp
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*Specials, subject to availability

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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