

IN ROOM DINING MENU

Available 11.00am–9.30pm daily. To order, please call on the number listed in your Guest Information Directory. Our full à la carte menu is available for dining in your room between 6pm–9pm daily.

STARTERS

CELERIAC & APPLE SOUP	Cardamom and nutmeg cream, croutons, sourdough (454kcal) (VGI)	9.95
SPICED BUTTERNUT SQUASH	Orzo, vegan feta, pumpkin seed dukkah, crispy sage (132kcal) (VGI)	10.50
PORK RILLETTE	Apple chutney, pickled walnut, sourdough (584kcal)	11.50
WHIPPED GOATS CHEESE	Honey, beetroot, hazelnut, bitter leaves, herb croutons (415kcal) (V)	10.50
CHARCOAL CRAB TORTELLONI	Squid ink tuile, lemon cream, caviar, chive (321kcal)	18.95

OUR GRILL

All of our produce is meticulously cooked over coals on our Argentinian fire pit, or ‘Asado,’ a symbol of Goram’s foot within the Gorge, by our skilled ‘Asadors.’ This grilling technique, known as ‘Parrilla’, dates back to the era of the ‘Gauchos’, the legendary Argentinian cowboys.

MAINS

GRILLED BUTTERFLIED SEABASS	Romesco sauce, toasted almonds, salsa verde (417kcal)	23.50
CHICKEN BROCHETTE	Nduja ratatouille, red chard, crispy chicken skin (739kcal)	20.95
CHARRED HERITAGE CARROTS	Chickpea, vegan feta and tofu, herb dressing (665kcal) (VGI)	19.95
WHITE LION BURGER	200g burger patty, relish, bacon, grilled cheese, brioche bun	18.50
PLANT BASED BURGER	200g plant burger patty, mushroom ketchup, grilled vegan feta cheese, plant based brioche burger bun (VGI)	18.50
BUTTERMILK CHICKEN BURGER	Crispy chicken burger, iceberg lettuce, black peppercorn mayonnaise	18.50
FISH BURGER	Breaded plaice goujons, tartare sauce, watercress	18.50

STEAKS

Grass-fed, hand-prepared Scottish heritage breed beef from award-winning butcher Donald Russell, dry-aged in Himalayan salt ageing chambers for a minimum of 28 days. Served with watercress and fries.

FLAT IRON 220G	(954kcal)	25.50
RUMP 300G	(1,083kcal)	34.50

PIZZA

12” pizzas with our Neapolitan style double proof dough, which has the perfect bite.

MOZZARELLA, TOMATO & BASIL	(V)	12.95
CHICKEN, PESTO & MOZZARELLA		13.95
ANCHOVY, MOZZARELLA, BLACK OLIVE, RED ONION & CAPER		12.95
ARTICHOKE, MOZZARELLA, FONTINA & TRUFFLE OIL	(V)	11.95
COBBLE LANE PEPPERONI & HOT GUINDILLA CHILLI		13.95

SIDES

FRIES	(494kcal) (V)	5.95
RED CABBAGE & APPLE SLAW	(VGI)	3.95
CHOPPED SALAD	(V)	3.95
MAC N’ CHEESE	(V)	3.95

DESSERTS

CHOCOLATE TERRINE	Chantilly cream, plum (701kcal) (VGI)	11.50
BREAD & BUTTER PUDDING	Bailey’s crème Anglaise, chocolate, macadamia (968kcal) (V)	9.95
SELECTION OF CHEESE	Biscuits and chutney (448kcal)	12.95
JUDE’S ICE CREAM	Jude’s is family run craft ice cream company based in Winchester (V)	5.50
VERY VANILLA	Madagascan bourbon vanilla (V)	
TRULY CHOCOLATE	Pure Colombian cacao (V)	
SALTED CARAMEL	English sea salt (V)	

NIGHT BITES

Available from 9.30pm daily and at any other time for residents, when Goram & Vincent and the Bar are closed for dining.

SPAGHETTI BOLOGNESE	Rich beef ragu, grated Parmesan (608kcal)	15.50
FROMAGE & CHARCUTERIE	(709kcal)	11.95
RISOTTO AUX CHAMPIGNONS	Mushroom risotto, grated Parmesan (669kcal) (V)	15.50

For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we’re unable to modify dishes for allergens. However, a full allergen matrix is available. 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. (VGI) = Does not include any ingredients derived from animals. (VGIA) = Alternative available that does not include any ingredients derived from animals. (V) = Vegetarian. Cheese boards may contain unpasteurised cheese. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.



For further information on allergens please scan here.
HOTELDUVIN.com