

# GORAM VINCENT

## AVON GORGE

### PRIX FIXE

2 COURSES 24.95 PER PERSON | 3 COURSES 29.95 PER PERSON

Add a 175ml glass of house wine or bottle of beer 3.50

### STARTERS

CELERIAC & APPLE SOUP Cardamom and nutmeg cream, croutons, sourdough (454kcal) (VGI)

SPICED BUTTERNUT SQUASH Orzo, vegan feta, pumpkin seed dukkah, crispy sage (132kcal) (VGI)

PORK RILLETTE Apple chutney, pickled walnut, sourdough (584kcal)

WHIPPED GOATS CHEESE Honey, beetroot, hazelnut, bitter leaves, herb croutons (415kcal) (V)

### MAINS

FLAT IRON 220G Served with watercress and fries (954kcal)

GRILLED BUTTERFLIED SEABASS Romesco sauce, toasted almonds and salsa verde (417kcal)

CHICKEN BROCHETTE Nduja ratatouille, red chard, crispy chicken skin (739kcal)

CELERIAC STEAK Caper and golden raisin dressing, wild mushrooms, cavolo nero, crispy enoki (292kcal) (VGI)

### DESSERTS

CHOCOLATE TERRINE Chantilly cream, plum (701kcal) (VGI)

BREAD & BUTTER PUDDING Bailey's crème Anglaise, chocolate, macadamia (968kcal)

ICE CREAM & SORBET (V)

SELECTION OF CHEESE Biscuits and chutney (448kcal) Supplement 3.00

Supplement apply to some dishes.

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.

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