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# GORAM VINCENT

## AVON GORGE

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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. NUT = Dish contains or may contain nuts.

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For further information on allergens please scan here.

[HOTELDUVIN.com](http://HOTELDUVIN.com)

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# GORAM VINCENT

## AVON GORGE

### PRIX FIXE

2 COURSES 21.95 PER PERSON / 3 COURSES 26.95 PER PERSON

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### STARTERS

#### CURED SEA TROUT (193kcal)

Coriander/celery/lime/apple salad (NGI) (V) 4.00 supp

#### WONKY VEGETABLE SOUP (161kcal)

We're working with Waste Knot to help fight food waste by sourcing surplus and misshapen fruit and vegetables directly from farmers (VGI)

#### WATERMELON TARTARE (116kcal)

Spring onion/sesame seeds/coriander (VGI/NGI)

#### RABBIT, PORK & GREEN PEPPERCORN TERRINE (444kcal)

Toasted pain de campagne/cornichons (NUT)

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### MAINS

#### AGED RUMP 200G\* (887kcal)

Served with fries/(V) 8.00 supp

#### CHICKEN SKEWER (829kcal)

Spiced smoked chicken skewer, served on a bed of tabbouleh with red cabbage slaw/flatbread/chilli and garlic sauces

#### CHARGRILLED SEA BASS (463kcal)

Served whole with braised fennel/gremolata (NGI)

#### GNOCCHI PROVENÇALE (484kcal)

Ratatouille vegetables/tomato sauce/basil pesto (VGI/NGI/NUT)

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### DESSERTS

#### WHITE CHOCOLATE & RASPBERRY TART (738kcal)

Raspberry sorbet (V/NUT)

#### BREAD & BUTTER PUDDING (987kcal)

Viennese pastries baked with raisins/custard/vanilla creme Anglaise (V/NUT)

#### ICE CREAM & SORBET (52kcal)

(VGIA/NGI/NUT)

#### THE CHEESE PLATE (606kcal)

Selection of Harvey & Brockless cheese/biscuits/chutney (NUT) (V) 2.00 supp

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\*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.

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