

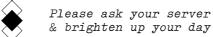
DAILY SPECIALS

Making everyday at Goram & Vincent special



MAIN COURSE & DRINK | 19.95

175ml glass of house wine /a beer or soft drink



// Monday ///

CHARRED HERITAGE CARROTS

//// Tuesday ///

CORN FED CHICKEN BREAST

CHARGRILLED SEA BASS

Thursday
STEAK NIGHT
50% OFF STEAKS

ww Friday w

BEER BATTERED HADDOCK

um Saturday m CHATEAUBRIAND ROAST SIRLOIN OF BEEF

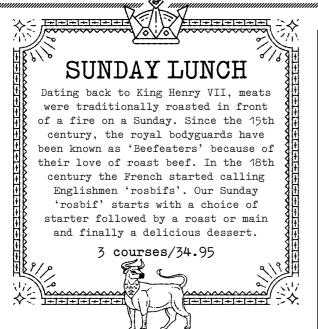
*£15 Supp

TASTING MENU



A wonderful way to explore a range of our classic dishes and wines is with our Tasting Menu, featuring five courses with wine pairings.

59.95 PER PERSON (based on minimum of two sharing)



SET MENU

3 COURSES SERVED WITHIN 30 MINUTES Monday-Thursday lunch only

ROASTED GARLIC HOUMOUS (VGI)

ROSE HARISSA CHICKEN BROCHETTE

CHARRED HERITAGE CARROTS (VGI)

YUZO POSSET

19.95

Includes 175ml glass of house wine/a beer or soft drink

PRIX FIXE

MONDAY-SUNDAY

LUNCH* | EARLY DINNER (5:00PM-7:00PM)
2 COURSES 24.95 / 3 COURSES 29.95

ROASTED RED PEPPER & TOMATO SOUP (VGIA)

PORK RILLETTES

MACKEREL

JERUSALEM ARTICHOKE A LA GRECQUE

ROSE HARISSA CHICKEN BROCHETTE

CELERIAC STEAK (VGI)

SKATE WING AU POIRVE

FLAT IRON STEAK

YUZO POSSET
ORIADO VALRHONA CHOCOLATE TERRINE
GLACES ET SORBETS
SELECTION OF CHEESE

*EXCLUDES SUNDAY LUNCH

STEAK NIGHT

50% off all steaks / Every Thursday night

CHATEAUBRIAND & MALBEC

Chateaubriand perfectly paired with a bottle of Argentinian Malbec/served with classic trimmings for two or more to share

39.50 per person... saving over 24%!
Available Sunday-Thursday for dinner

CHATEAUBRIAND 500G

Pommes frites/salad and peppercorn sauce

A BOTTLE OF MALBEC BY HOTEL DU VIN Mendoza/Argentina



CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL Cuvèe Hotel du Vin Champagne/Hennessy Cognac/bitters/sugar	13.95	FRENCH FIZZ Cuvèe Hotel du Vin Champagne/Absolut Vodka, Briottet Crème de Framboise/pineapple	12.95
BELLINI ROYALE Cuvèe Hotel du Vin Champagne/Briottet Crème De Pèche/peach	12.95	KIR ROYALE Cuvèe Hotel du Vin Champagne/Briottet Crème de Cassis/blackberry	12.95
FRENCH 75 Cuvèe Hotel du Vin Champagne/Tanqueray Gin/ lemon/sugar/soda	12.95	MIMOSA Cuvèe Hotel du Vin Champagne/orange	10.95

CLASSIC COCKTAILS

11.95

WINE COCKTAILS

11.95

BLOODY MARY

Absolut Vodka/tomato/spices

COSMOPOLITAN

Absolut Citron Vodka/Cointreau/cranberry/lime

GARDEN MOJITO

Hendricks Gin/St Germain Elderflower Liqueur/ Elderflower Cordial/cucumber/mint/soda

MARGARITA

El Jimador Reposado Tequilla/Cointreau/lime/agave/salt

OLD FASHIONED

Woodford Reserve Bourbon/demerara/bitters

PINA COLADA

Bacardi Coconut Rum/pineapple/cream/coconut/lime

RASPBERRY DAIQUIRI

Bacardi Carta Blanca Rum/Briottet Crème de Framboise/bitters/lime/sugar/raspberry

MARTINIS

ESPRESSO MARTINI

Absolut Vodka/Tosolini Exprè Liqueur/espresso/sugar

PASSION FRUIT MARTINI

Absolut Vanilia Vodka/Passoã Passion Fruit Liqueur/pineapple/passion fruit/Prosecco

SOURS

RHUBARB SOUR

Slingsby Rhubarb Gin/bitters/raspberry/lemon/sugar

WHISKEY SOUR

Woodford Reserve Bourbon/bitters/lemon/sugar/foam

AMARETTO SOUR

Saliza Tosolini Amaretto/bitters/lemon/sugar/foam

NEGRONIS

BOULEVARDIER

Woodford Reserve Bourbon/Campari bitters/Martini Reserva Rubino Vermouth

HITE NEGRONI

Tanqueray Gin/Italicus Liqueur/Martini Reserva Ambrato Vermouth

CLASSIC NEGRONI

Bombay Sapphire Gin/Campari bitters/Martini Reserva Rubino Vermouth

NEGRONI FLIGHT

3 Negronis/Classic/White/Boulevardier

CABERNET SOUR

Slingsby Marmalade Gin/Showdown Cabernet Sauvignon/ lemon/grape/sugar

GRAHAMS PORT OLD FASHIONED

Woodford Reserve Bourbon/Reserve Blended Port 'Six Grapes by Graham's'/sugar/orange

MALVASIA SOARES

Grahams Blend No.5 White Port/El Jimador Reposado Tequila/Crème de Pèche/agave/lime

PROVENCE ROSÉ CRUSH

Puerto de Indias Strawberry Gin/Briottet Crème de Framboise/Château Gairoird Provence Rosé/apple/ strawberry/raspberry

GRAHAM'S BLEND NO.5 WHITE PORT & TONIC

Graham's Blend No.5 White Port/Fever-Tree Mediterranean Tonic/lemon/mint

GIN & TONICS

10.95

9.95

BROCKMANS

Fever-Tree Elderflower Tonic/blueberry/grapefruit

GIN MARE

Fever-Tree Indian Tonic/orange/rosemary
PUERTO DE INDIAS

Fever-Tree Slimline Tonic/strawberry/mint

SAPLING

Fever-Tree Slimline Tonic/lemon

SLINGSBY RHUBARB
Fever-Tree Elderflower Tonic/orange/raspberry

NON-ALCOHOLIC COCKTAILS

COSNOPOLITAN

Mountain Everleaf/cranberry/lime/sugar

FOREST DAIQUIRI

Forest Everleaf/lime/honey

MARINE SPRITZ

Marine Everleaf/light Fever-Tree tonic/cucumber/lime

NOJITO

15.00

Marine Everleaf/lime/sugar/soda/mint

ORANGE & GINGER HIGHBALL

Forest Everleaf/Fever-Tree Ginger ale/orange

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

NIBBLES

Petit Lucques olives (vgi) Es.gs

San Francisco sourdough £4.95 Lincolnshire poacher butter (v)

> Padron peppers Es.gs Chimichurri (vgi)

Bone marrow £10.95 Gremolata, pickled shallot, watercress, focaccia

> Whipped smoked cod roe £8.50 Yuzu pearls, focaccia

Roasted garlic houmous £7.50 Pomegranate, dukkha, flat bread (vgi)

STARTERS

Roasted red pepper & tomato soup £8.gs Basil, parmesan croute (vgia)

Jerusalem artichoke a la Grecque £10.50 whipped vegan feta & tofu, pickled celery, butter leaves, truffle (vgi)

Burrata & heritage tomato salad £11.95 Mint pesto, balsamic (v)

Pork rillettes £10.95 Sourdough, pickled mustard seeds, cornichons

Mackerel £10.50 Treacle soda bread, crème fraiche, chive, apple, radish

Argentinian red prawns £17.95/£6.00 supp Coriander, burnt chilli, lime butter

MAINS

Charred heritage carrots £19.95 Whipped feta, herb roasted carrots with spiced dressing, chickpeas (ygi)

Celeriac steak Eig.gs Caper & golden raisin dressing, wild mushrooms, crispy enoki mushroom (vgi)

Honey & soy glazed tuna £29.95 / £5.00 supp Sesame, bok choy, kimchi, crispy, glass noodle

Monkfish & chicken wings £27.50 / £2.50 Supp Miso glaze, vadouvan sweetcorn purée, charred corn, charred leeks, chicken butter sauce

Skate wing an poirve E25.gs Peppercorn sauce, watercress, fries

Rose harissa chicken brochette £19.95 Grilled aubergine & courgette, pickled red cabbage, minted yogurt, dukkah, pomegranate, grilled flatbread

Grilled pork loin & Argentinian red prawn £24.95 Black garlic, crispy pork skin, charred baby, gem, chimicharri

lamb rump £28.50 / £3.50 supp Heritage tomato & basil salad, anchovies, caperberries, garlic houmous, salsa verde

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.

STEAKS

See blackboard for our signature cuts of grass-fed West Country Beef. All steaks are dry-aged on the bone for a minimum of 28 days. Rested in beef tallow, served with watercress and fries.

Flat iron 2209 £25.00

Rump 3009 £36.50 / £11.50 supp

Rib eye 2509 £61.95 /£36.95 supp

Sirloin 2509 £42.95 / £17.95

Fillet 2009 £39.50 / £14.50 supp

Those soog £62.95/£37.95 supp

Sauces all £3.50: Peppercorn / Béarnaise (v) / Sauce Diane (v) / Garlic butter (v) Chimichurri (vgi) / Blue cheese sauce (v)

SIDES ALL 5.95

Fries (v)

Truffle mash (v)

Fire roasted new potatoes, Marmite butter (v)

Creamed spinach, nutning (v)

Grilled sprouting broccoli, Beurre Noisette (v)

Chargrilled hispi cabbage Wasabi mayo, crispy onions (v)

DESSERTS

Yuzo posset £10.95 Rhubarb compote, candied orange, meringue, shortbread (v)

Oriado Valrhona chocolate terrine £9.50 Cherry, candied hazelnut, chantilly cream (vgi)

> Burnt honey & whiskey parfait Eg.gs Honeycomb, apricot gel, chocolate soil

Bread & butter pudding £8.95 Cotswolds Cream Liqueur, candied macadamia nuts

Glaces et sorbets (v) £2.95 per scoop

Clifton Puff Eg.50 Godminster cheddar, poached fruit (v)

Harvey & Brockless cheese £12.95 Selection of cheese, biscuits, chutney

Supplement apply to some dishes for dinner inclusive guests, as indicated. Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on package) from Starter and/or Desserts and Grill and/or Main, with a side dish or sauce.

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.





EACH COURSE HAS BEEN EXPERTLY PAIRED BY OUR GROUP SOMMELIER WITH A GLASS OF WINE TO COMPLEMENT THE DISH

ROASTED RED PEPPER & TOMATO SOUP

Basil/Parmesan croute (VGIA)

Wine Pairing: Cuma Torrontes/Cafayate/Argentina (125ml glass)

MACKEREL

Treacle soda bread/crème fraiche/chive/apple/radish

Wine Pairing: Atlantico Sur/Albariño/Familia Deicas/Uruguay (125ml glass)

LAMB RUMP

Heritage tomato & basil salad/anchovies/caperberries/garlic houmous/salsa verde

Wine Pairing: Malbec by Hotel du Vin/Mendoza/Argentina (175ml glass)

YUZO POSSET

Rhubarb compote/candied orange/meringue/shortbread

Wine Pairing: Licor de Tannat/Familia Deicas/Uruguay (50ml glass)

SELECTION OF CHEESE

Biscuits & chutney

Wine Pairing: 'Dry Farmed' Carignan/Debajo/Central Valley/Chile (125ml glass)

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59.95 PER PERSON

(based on minimum of two sharing)

Sample menu/dishes and wines are subject to seasonal variations

Vegan alternative available

Please be aware that the Taste du Vin menu does not cater for specific allergens, please speak with a member of our team before ordering. 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. discretionary service charge of 12.5% will be added to your bill.



For further information on allergens please scan

HOTELDUVIN.com