

# GORAM VINCENT

## AVON GORGE

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.

WINE FIRST. ALWAYS.

From the very beginning, Avon Gorge by Hotel du Vin was created with one guiding principle, the wine comes first. Our cellar is more than a list; it’s a journey through vineyards, vintages, and stories, carefully curated to surprise, delight, and inspire. Every bottle has a character, a place it calls home, and a reason it’s found its way here.

This philosophy has shaped everything we do. Exceptional wines, enjoyed without pretense, deserve food crafted with the same respect and attention, honest, flavoursome bistro dishes that let the wine shine. The magic lies in the pairing: the way a sip can lift a flavour, or a bite can reveal a hidden note in the glass.

That’s why our wine list comes before the menu. Because here, the glass is the starting point, the dish its perfect companion. At Avon Gorge by Hotel du Vin, we invite you to take your time, explore, and savour, because every great glass deserves a great plate alongside it.

We are here to assist should you wish to explore and discover new varieties. Our expert in-house wine ambassadors and bar teams can draw from a cellar boasting an extensive array of wines, with a particular emphasis on South America, which is the focal point of our cuisine. You will find us passionate, yet unpretentious; enthusiastic, but not elitist.

| CHAMPAGNE & SPARKLING WINE                               | glass<br>125ml | bottle<br>750ml |
|----------------------------------------------------------|----------------|-----------------|
| EINS, ZWEI, ZERO, RIESLING Leitz, Germany (Alcohol-Free) | 4.95           | 27.95           |
| PROSECCO, EXTRA DRY NV Fiol, Veneto, Italy               | 7.95           | 42.95           |
| HENNERS BRUT NV East Sussex, England                     | 11.95          | 69.95           |
| CUVÉE HOTEL DU VIN Lombard, France                       | 12.95          | 74.95           |
| LANSON PÈRE ET FILS France                               | 15.95          | 92.95           |
| LANSON ROSÉ France                                       | 16.95          | 99.95           |

| WHITE WINE                                                          | glass<br>175ml | glass<br>250ml | carafe<br>500ml | bottle<br>750ml |
|---------------------------------------------------------------------|----------------|----------------|-----------------|-----------------|
| MAISON BLANC Anciens Temps, Vin de France                           | 7.50           | 10.50          | 20.95           | 29.95           |
| TORRONTES Munay, El Porvenir de Cafayate, Argentina                 | 7.95           | 11.50          | 22.50           | 32.95           |
| MUSCADET Sèvre-et-Maine sur Lie La Bretesch, Jérémie Huchet, France | 8.95           | 12.50          | 24.95           | 36.95           |
| PINOT GRIGIO Puiatti, Friuli-Venezia Giulia, Italy                  | 9.50           | 13.50          | 26.95           | 38.95           |
| VIOGNIER Les Iles Blanches, Cellier des Chartreux, IGP Gard, France | 9.95           | 13.95          | 27.50           | 39.95           |
| SAUVIGNON BLANC Crowded House, Marlborough, New Zealand             | 10.50          | 14.95          | 28.95           | 42.95           |
| ALBARIÑO Atlantico Sur, Familia Deicas, Uruguay                     | 10.50          | 14.95          | 28.95           | 42.95           |
| CHARDONNAY V1, Journey’s End, Stellenbosch, South Africa            | 11.25          | 16.25          | 31.95           | 46.95           |
| CHABLIS Joseph Drouhin, France                                      | 13.25          | 18.95          | 36.95           | 54.95           |

| ROSÉ WINE                                                            | glass<br>175ml | glass<br>250ml | carafe<br>500ml | bottle<br>750ml | magnum<br>1500ml |
|----------------------------------------------------------------------|----------------|----------------|-----------------|-----------------|------------------|
| MAISON ROSÉ Anciens Temps, Vin de France                             | 7.50           | 10.50          | 20.95           | 29.95           |                  |
| ROSÉ SAUVAGE BY HOTEL DU VIN<br>Clare Valley, South Australia        | 8.95           | 12.50          | 24.95           | 36.95           |                  |
| PROVENCE ROSÉ<br>Chateau Léoube, Côtes de Provence, France (Organic) | 11.95          | 16.95          | 33.50           | 49.95           | 99.95            |
| SECRET DE LÉOUBE Côtes de Provence, France (Organic)                 |                |                |                 | 65.95           |                  |

| RED WINE                                                     | glass<br>175ml | glass<br>250ml | carafe<br>500ml | bottle<br>750ml |
|--------------------------------------------------------------|----------------|----------------|-----------------|-----------------|
| MAISON ROUGE Anciens Temps, Vin de France                    | 7.50           | 10.50          | 20.95           | 29.95           |
| NERO D’AVOLA La Segreta, Planeta, Sicily, Italy              | 8.50           | 11.95          | 23.95           | 34.95           |
| BOM MALANDRO, DOURO DOC Symington’s Family Estates, Portugal | 9.50           | 13.50          | 26.95           | 38.95           |
| MALBEC BY HOTEL DU VIN Mendoza, Argentina                    | 9.95           | 13.95          | 27.50           | 39.95           |
| BEAUJOLAIS Brouilly, Louis Tete, France                      | 10.50          | 14.95          | 28.95           | 42.95           |
| BORDEAUX SUPÉRIEUR ‘Tradition’ Château Penin, France         | 11.25          | 16.25          | 31.95           | 46.95           |
| PINOT NOIR Seifried Estate, Nelson, New Zealand              | 11.95          | 16.95          | 33.50           | 49.95           |
| RIOJA RESERVA Lealtanza, Altanza, Spain                      | 13.25          | 18.95          | 36.95           | 54.95           |

| DESSERT WINES & PORT                                                 | glass<br>50ml | glass<br>100ml | glass<br>125ml | bottle |
|----------------------------------------------------------------------|---------------|----------------|----------------|--------|
| MOSCATO D’ASTI Alasia, Italy (750ml bottle)                          |               |                | 5.50           | 28.95  |
| TOKAJI Late Harvest by Royal Tokaji, Hungary (500ml bottle)          | 5.00          | 9.95           |                | 46.95  |
| LICOR DE TANNAT Familia Deicas, Uruguay (500ml bottle)               | 6.00          | 11.95          |                | 56.95  |
| RESERVE BLENDED PORT Six Grapes by Graham’s, Portugal (750ml bottle) | 3.00          | 5.95           |                | 36.95  |
| 10 YEAR OLD TAWNY Graham’s, Portugal (750ml bottle)                  | 4.00          | 7.95           |                | 49.95  |
| MADEIRA 10 Year Old Bual, Blandy’s Portugal (750ml bottle)           | 5.00          | 9.95           |                | 69.95  |
| 20 YEAR OLD TAWNY Graham’s, Portugal (750ml bottle)                  | 6.00          | 11.95          |                | 84.95  |

125ml glasses also available on bottles with by the glass prices, excluding Dessert Wines & Port.  
A discretionary service charge of 12.5% will be added to your bill. All prices in GBP and include VAT.  
For special dietary requirements or allergy information, please speak with our staff before ordering.

| SIGNATURE CHAMPAGNE & SPARKLING WINE                    | bottle<br>750ml |
|---------------------------------------------------------|-----------------|
| JANSZ, CUVÉE ROSÉ, NV Tasmania, Australia               | 56.95           |
| CHANDON NV Brut, Mendoza, Argentina                     | 64.95           |
| HAMBLEDON, BLANC DE BLANCS England                      | 88.95           |
| LOMBARD, BLANC DE NOIR, BRUT NATURE Grand Cru, Verzenay | 119.95          |
| LANSON, BLANC DE BLANCS France                          | 129.95          |
| LAURENT–PERRIER VINTAGE France                          | 132.95          |
| GRAND SIÈCLE BY LAURENT–PERRIER France                  | 269.95          |

| SIGNATURE WHITE WINE – SOUTH AMERICA                                                                         | bottle<br>750ml |
|--------------------------------------------------------------------------------------------------------------|-----------------|
| CHARDONNAY Reserva, Viña Leyda, Valle de Leyda, Chile                                                        | 36.95           |
| GEWURZTRAMINER Adobe Reserva, Emiliana, Rapel Valley, Chile (Organic)                                        | 36.95           |
| SEMILLON Bodegas Verum, Patagonia, Argentina                                                                 | 42.95           |
| CHARDONNAY Soul D, Bodegas Verum, Patagonia, Argentina                                                       | 62.95           |
| SAUVIGNON BLANC Cipreses Vineyard, Casa Marin, San Antonio, Chile                                            | 65.95           |
| CHARDONNAY Tunuyán by Cadus, Valle de Uco, Mendoza, Argentina                                                | 67.95           |
| PRELUDIO BLANCA “Barrel Select” by Familia Deicas, Juanico, Uruguay (Chardonnay, Viognier, Pinot Gris blend) | 68.95           |

| SIGNATURE WHITE WINE – REST OF THE WORLD                                  | bottle<br>750ml |
|---------------------------------------------------------------------------|-----------------|
| FLORÃO Quinta da Fonte Souto, Alentejo, Portugal                          | 42.95           |
| GAVI DI GAVI La Minaia, Nicola Bergaglio, Italy                           | 46.95           |
| SEMILLON Vergelegen Reserve, South Africa                                 | 48.95           |
| RIESLING Trimbach, Alsace, France                                         | 52.95           |
| ALBARIÑO Lías by Martin Codax, Rías Baixas, Spain                         | 52.95           |
| CHARDONNAY Kendall Jackson, Vintners Reserve, California, USA             | 55.95           |
| GEWURZTRAMINER Classic, Hugel, Alsace, France                             | 59.95           |
| SANCERRE ‘Le Pierrier’, Domaine Thomas, Loire Valley, France              | 72.95           |
| CHABLIS 1ER CRU Montmains, Olivier Tricon, Chablis, France                | 74.95           |
| POUILLY–FUMÉ Villa Paulus, Domaine Masson–Blondelet, Loire Valley, France | 78.95           |
| CHARDONNAY Patz and Hall, Sonoma Coast, California, United States         | 94.95           |
| CONDRIEU La Petite Côte, Yves Cuilleron, Rhône Valley, France             | 102.95          |
| MEURSAULT Bouchard Père & Fils, Burgundy, France                          | 135.95          |
| PULIGNY MONTRACHET Domaine Pernot Belicard, Burgundy, France              | 142.95          |

A discretionary service charge of 12.5% will be added to your bill. All prices in GBP and include VAT.  
For special dietary requirements or allergy information, please speak with our staff before ordering.

SIGNATURE RED WINE – SOUTH AMERICA

|                                                                                                |                          |
|------------------------------------------------------------------------------------------------|--------------------------|
| CARMENERE Gran Reserva, Tarapaca, Maipo, Chile                                                 | bottle<br>750ml<br>38.95 |
| BONARDA Estacion 1883, Trapiche, Mendoza, Argentina                                            | 42.95                    |
| CARIGNAN Cordillera Vigno, Miguel Torres, Maule Valley/Chile                                   | 48.95                    |
| AMAUTA ‘CORTE IV INNOVACIÓN’ by El Porvenir, Cabernet Franc, Malbec blend, Cafayate, Argentina | 57.95                    |
| MALBEC Selection by Terrazas de los Andes, Mendoza, Argentina                                  | 58.95                    |
| PINOT NOIR Seleccion de Familia, Humberto Canale, Patagonian, Argentina                        | 62.95                    |
| PROFUNDO BY BRESSIA Malbec, Cabernet Sauvignon, Merlot & Syrah blend, Mendoza, Argentina       | 68.95                    |
| ISCAI BY TRAPICHE Malbec, Cabernet Franc blend, Mendoza, Argentina                             | 78.95                    |
| PRELUDIO ‘Barrel Select’ by Familia Deicas, Tannat, Bordeaux blend, Juanico, Uruguay           | 84.95                    |
| MALBEC ‘Bramare’ by Viña Cobos, Luján de Cuyo, Mendoza, Argentina                              | 89.95                    |
| MALBEC Cadus Single Vineyard, ‘Finca Las Torcazas’, Lujan de Cuyo, Mendoza, Argentina          | 92.95                    |
| ALTAIR San Pedro, Cabernet Sauvignon, Bordeaux blend, Cachapoal Andes, Chile                   | 129.95                   |

SIGNATURE RED WINE – REST OF THE WORLD

|                                                                            |                          |
|----------------------------------------------------------------------------|--------------------------|
| SPÄTBURGUNDER Trocken, Messmer, Germany                                    | bottle<br>750ml<br>42.95 |
| SHIRAZ The Riebke, Teusner, Barossa Valley, South Australia, Australia     | 49.95                    |
| ZINFANDEL Edmeades, Mendocino County, California, USA                      | 52.95                    |
| CHATEAU DE HAUTE–SERRRE Lucter, Cahors                                     | 54.95                    |
| ALTITUDES RED Ixsir, Lebanon                                               | 54.95                    |
| CABERNET SAUVIGNON Thelema, Western Cape, South Africa                     | 62.95                    |
| PINOT NOIR Adelsheim, Willamette Valley, Oregon, USA                       | 69.95                    |
| RIOJA Reserva, Unica, Sierra Cantabria, Spain                              | 72.95                    |
| CHATEAUNEUF DU PAPE Domaine Chante Cigale, Southern Rhône, France          | 76.95                    |
| SYRAH The Griffin by Journey’s End, Stellenbosch, South Africa             | 79.95                    |
| MARANGES 1ER CRU La Fussière, Burgundy, France                             | 82.95                    |
| AMARONE Della Valpolicella, Reius, Sartori, Italy                          | 89.95                    |
| MARGAUX Château Tayac, Bordeaux, France                                    | 95.95                    |
| SAINT–ÉMILION GRAND CRU Château Tour Baladoz, Bordeaux, France             | 102.95                   |
| CABERNET SAUVIGNON Palermo by Orin Swift, Napa Valley, California, USA     | 109.95                   |
| MAS LA PLANA Cabernet Sauvignon, Familia Torres, Penedès, Spain            | 112.95                   |
| CHASSAGNE–MONTRACHET Thomas Morey, Rouge Vieilles Vignes, Burgundy, France | 114.95                   |
| POMEROL Château Mazeyres, Bordeaux, France                                 | 118.95                   |
| BAROLO Proprietà Fontanafredda, Fontanafredda, Italy                       | 132.95                   |
| GEVREY–CHAMBERTIN Joseph Drouhin, Burgundy, France                         | 139.95                   |
| CÔTE RÔTIE Guigal, Brune et Blonde, Rhône Valley, France                   | 145.95                   |
| SAINT–JULIEN Château Talbot, Grand Cru Classé, Bordeaux, France            | 179.95                   |

CHAMPAGNE COCKTAILS

|                                                                                                          |       |
|----------------------------------------------------------------------------------------------------------|-------|
| HOTEL DU VIN FIZZ<br>Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Creme de Framboise, pineapple | 15.00 |
| CLASSIC CHAMPAGNE COCKTAIL<br>Cuvée Hotel du Vin Champagne/Hennessy VS Cognac/bitters/sugar              | 15.00 |
| BELLINI ROYALE<br>Cuvée Hotel du Vin Champagne, Briottet Crème de Pêche, peach                           | 15.00 |
| FRENCH 75<br>Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar                                   | 15.00 |
| KIR ROYALE<br>Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry                         | 15.00 |

CLASSIC COCKTAILS

|                                                                                                              |       |
|--------------------------------------------------------------------------------------------------------------|-------|
| BLOODY MARY Sapling Vodka, tomato, spices                                                                    | 13.00 |
| COSMOPOLITAN Absolut Citron Vodka, Cointreau, cranberry, lime                                                | 12.00 |
| GARDEN MOJITO Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, lime, soda | 13.00 |
| MARGARITA 818 Blanco Tequila, Cointreau, lime, agave, salt                                                   | 12.00 |
| OLD FASHIONED Woodford Reserve Bourbon, demerara, bitters                                                    | 13.00 |
| PIÑA COLADA Bacardi Coconut Rum, pineapple, cream, coconut cream, lime                                       | 13.00 |
| DAIQUIRI (RASPBERRY/PEACH/PASSION FRUIT) Bacardi Carta Blanca Rum, fruit syrup, fruit puree, lime            | 12.00 |
| WHISKEY SOUR Woodford Reserve Bourbon, bitters, lemon, sugar, foam                                           | 13.00 |

MARTINIS

|                                                                                                                                    |       |
|------------------------------------------------------------------------------------------------------------------------------------|-------|
| ESPRESSO MARTINI Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar                                                            | 13.00 |
| PASSION FRUIT MARTINI Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, pineapple, passion fruit syrup, passion fruit, Prosecco | 13.00 |
| GRAPESKIN MARTINI Graham’s Six Grapes, Discarded Grape Skin Vodka, cranberry, lime, sugar, cassis, bitters                         | 14.00 |
| ORANGE MARTINI Slingsby Marmalade, orgeat, orange curaçao, lime, orange juice, bitters                                             | 13.00 |
| CLASSIC MARTINI (YOUR WAY) Tanqueray Gin, Noilly Prat, bitters                                                                     | 13.00 |

NEGRONIS

|                                                                                         |       |
|-----------------------------------------------------------------------------------------|-------|
| BOULEVARDIER Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth | 13.00 |
| WHITE NEGRONI Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth         | 13.00 |
| CLASSIC NEGRONI Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth   | 13.00 |
| NEGRONI FLIGHT 3 Negronis, Classic, White, Boulevardier                                 | 15.00 |

GORAM & VINCENT SPECIALS

|                    |                                                                                        |       |
|--------------------|----------------------------------------------------------------------------------------|-------|
| PERUVIAN ADVENTURE | El Gobernador Pisco, Briottet Creme de Cassis, ginger beer, lime, rosemary, bitters    | 14.00 |
| RUM & ROSES        | Diplomatico Rum, Italicus, Maison Rose Wine, grapefruit soda, elderflower, mint, viola | 14.00 |
| SILVER GRAPEFRUIT  | Patron Silver Tequila, grapefruit, sugar, bitters                                      | 14.00 |
| SOSTENER           | Bacardi Carta Blanca, Aperol, pineapple, passion fruit, grapefruit, lime               | 13.00 |
| UVAS & POMME       | Licor De Tannat fortified wine, Hennessy VS Cognac, apple, cherry, bitters             | 15.00 |

GIN & TONICS

|                       |                                               |       |
|-----------------------|-----------------------------------------------|-------|
| 6 O’CLOCK BRUNEL      | Fever-Tree Grapefruit Soda, orange, thyme     | 13.00 |
| 6 O’CLOCK ELDERFLOWER | Fever-Tree Elderflower Tonic, cucumber, viola | 13.00 |
| 6 O’CLOCK DRY         | Fever-Tree Indian Tonic, lemon, blueberries   | 13.00 |

NON-ALCOHOLIC COCKTAILS

|                              |                                                                                        |       |
|------------------------------|----------------------------------------------------------------------------------------|-------|
| COSNOPOLITAN                 | Mountain Everleaf, cranberry, lime, sugar                                              | 10.00 |
| FOREST DAIQUIRI              | Forest Everleaf, lime, honey                                                           | 10.00 |
| MARINE SPRITZ                | Marine Everleaf, Eins Zwei Zero sparkling wine, Fever-Tree light tonic, cucumber, lime | 10.00 |
| NO-JITO                      | Marine Everleaf, lime, sugar, soda, mint                                               | 10.00 |
| PASSION FRUIT FOREST MARTINI | Forest Everleaf, Passion fruit syrup, passion fruit puree, pineapple, lime             | 10.00 |
| ORANGE & GINGER HIGHBALL     | Forest Everleaf, Fever-Tree Ginger ale, orange                                         | 10.00 |

TASTING MENU

A CURATED JOURNEY THROUGH WINE & FLAVOUR

Each course has been expertly paired by our group sommelier with a glass of wine to complement the dish.

CHICKEN ASPARAGUS TERRINE

Pickled shallot, blackberries, herb emulsion, toasted brioche (905kcal)

WINE PAIRING:

ALBARIÑO Atlantico Sur, Familia Deicas, Uruguay (125ml)

TEMPURA COD

Wasabi Kewpie mayo, soy reduction (375kcal)

WINE PAIRING:

TORRONTES Munay, El Porvenir de Cafayate, Argentina (125ml)

LAMB RUMP

Smoked baba ghanoush, courgette and heritage tomato, pomegranate molasses and balsamic (729kcal)

WINE PAIRING:

MALBEC BY HOTEL DU VIN Mendoza, Argentina (175ml)

CHOCOLATE MOELLEUX

Raspberries, crème fraîche (1,195kcal) (VGI)

WINE PAIRING:

LICOR DE TANNAT Familia Deicas, Uruguay (50ml)

SELECTION OF CHEESE

Miller’s Damsel biscuits, chutney (448kcal)

WINE PAIRING:

10 YEAR OLD TAWNY Graham’s, Portugal (50ml)

84.95 PER PERSON

(based on minimum of two sharing)

Sample menu/dishes and wines are subject to seasonal variations | Vegan alternative available

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

NIBBLES

|                         |                                                     |       |
|-------------------------|-----------------------------------------------------|-------|
| PETIT LUCQUES OLIVES    | (99kcal) (VGI)                                      | 5.95  |
| SAN FRANCISCO SOURDOUGH | Lincolnshire Poacher butter, sea salt (553kcal) (V) | 5.95  |
| PIQUILLO PEPPERS        | Filled with cream cheese (346kcal) (V)              | 7.95  |
| ROASTED GARLIC HUMMUS   | Pumpkin seed dukkah, flatbread (393kcal) (VGI)      | 7.50  |
| MALDON ROCK OYSTERS     | Fresh oysters and shallot vinegar                   |       |
| Single                  | (80kcal)                                            | 5.50  |
| Half a dozen            | (389kcal) Supplement                                | 15.50 |
| Dozen                   | (763kcal) Supplement                                | 30    |

STARTERS

|                                                |                                                                                                     |       |
|------------------------------------------------|-----------------------------------------------------------------------------------------------------|-------|
| CHICKEN ASPARAGUS TERRINE                      | Pickled shallot, blackberries, herb emulsion, toasted brioche (905kcal)                             | 10.50 |
| SMOKED BRISKET, GUINDILLAS & CHEDDAR CROQUETTE | Lemon emulsion, pickled shallot (602kcal)                                                           | 13.50 |
| TEMPURA COD                                    | Wasabi Kewpie mayo, soy reduction (375kcal)                                                         | 13.95 |
| PANZANELLA SALAD                               | Heritage tomato, cucumber, pickled shallot, toasted sourdough, balsamic vinaigrette (503kcal) (VGI) | 11.95 |
| ROSCOFF TARTE TATIN                            | Fromage blanc, chive (766kcal) (V)                                                                  | 9.95  |
| BAKED SCALLOP PIE                              | Baked scallops in the shell with creamy velouté topped with mashed potato (761kcal) Supplement      | 18.95 |
|                                                |                                                                                                     | 4.95  |

STEAKS

Dry-aged on the bone for a minimum of 28 days. Served with watercress and fries

SEE BLACKBOARD FOR LARGER CUTS

|              |                        |       |
|--------------|------------------------|-------|
| RUMP 300G    | (1,083kcal)            | 23.50 |
| SIRLOIN 250G | (997kcal) Supplement   | 24.50 |
| RIB EYE 250G | (1,120kcal) Supplement | 14    |
| FILLET 200G  | (857kcal) Supplement   | 17.50 |

SAUCES

|               |                |      |
|---------------|----------------|------|
| CHIMICHURRI   | (27kcal) (VGI) | 3.50 |
| PEPPERCORN    | (154kcal)      | 3.50 |
| BÉARNAISE     | (410kcal) (V)  | 3.50 |
| GARLIC BUTTER | (422kcal) (V)  | 3.50 |
| COWBOY BUTTER | (184kcal)      | 5.50 |

MAINS

|                                      |                                                                                                  |       |
|--------------------------------------|--------------------------------------------------------------------------------------------------|-------|
| LAMB RUMP                            | Smoked baba ghanoush, courgette and heritage tomato, pomegranate molasses and balsamic (729kcal) | 36.95 |
| GRILLED BUTTERFLIED SEABASS          | Romesco sauce, toasted almonds and salsa verde (417kcal)                                         | 23.95 |
| PAN-FRIED HALIBUT                    | Tempura cockles, braised endive, sauce de Champagne (451kcal) Supplement                         | 6     |
| SPATCHCOCK POUSSIN                   | Vadouvan mayonnaise, watercress (1,451kcal)                                                      | 25.50 |
| CELERIAC STEAK                       | Caper and golden raisin dressing, wild mushrooms, crispy enoki mushroom (745kcal) (VGI)          | 19.95 |
| PITHIVIER OF CONFIT SPRUCE VEGETABLE | Summer truffle, sauté spinach and soubise sauce (665kcal) (V)                                    | 19.95 |

SIDES

|                           |                                                           |      |
|---------------------------|-----------------------------------------------------------|------|
| FRIES                     | (494kcal) (V)                                             | 6.95 |
| TRUFFLE MASH              | (281kcal) (V)                                             | 6.95 |
| FIRE ROASTED NEW POTATOES | Marmite butter (352kcal) (V)                              | 6.95 |
| CHARRED HISPI             | Miso chilli soy, wasabi mayo, crispy onions (255kcal) (V) | 6.95 |
| SAUTÉED GREEN BEANS       | (113kcal) (V)                                             | 6.95 |

DESSERTS

|                      |                                              |                |
|----------------------|----------------------------------------------|----------------|
| CHERRY CLAFOUTI      | Mascarpone (680kcal) (V)                     | 9.95           |
| CHOCOLATE MOELLEUX   | Raspberries, crème fraîche (1,195kcal) (VGI) | 10.50          |
| LEMON MERINGUE TART  | Summer berries (546kcal) (V)                 | 12.95          |
| ICE CREAM AND SORBET | (34kcal) (V)                                 | per scoop 2.95 |
| SELECTION OF CHEESE  | Miller’s Damsel biscuits, chutney (448kcal)  | 12.95          |
| CLIFTON PUFFS        | (634kcal) (V)                                | 9.50           |

It may be an urban myth that these little sweet pastries were distributed to celebrate the opening of the Clifton Suspension Bridge in 1864. Then in 1954 Dorothy Hartley wrote a book called “Food in England” with a recipe in here called the Clifton Puff. We like to serve these warm with some Godminster Cheddar which is made less than 30 miles away.

We have added a £1 voluntary donation to your bill to help raise important funds for a charity we feel very strongly about, The Brain Charity. They provide life-changing practical, emotional and social support to anyone affected by a neurological condition, helping people to live better, more independent lives. We know it is a very personal choice, so please don’t hesitate to ask us to remove it if you wish. Registered Charity No. 1114999

Supplements 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.



For further information on allergens please scan here.

HOTELDUVIN.com

# GORAM & VINCENT

AVON GORGE

## WHAT'S ON AT GORAM & VINCENT...

### STEAK NIGHT

50% OFF

Thursday 17:00–21:00 when dining on 2 courses

|              |                        |
|--------------|------------------------|
| RUMP 300g    | <del>23.50</del> 11.75 |
| SIRLOIN 250g | <del>24.50</del> 12.25 |
| RIB EYE 250g | <del>38.95</del> 19.47 |

### FISH & FIZZ FRIDAY

24.95PP

BATTERED HADDOCK Served with a glass of Prosecco

### CHATEAUBRIAND & MALBEC

39.50PP

Available Sunday–Thursday for dinner.

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

### SUNDAY LUNCH

3 COURSES

39.95PP

Choose from a selection of starters and mains which include our Goram & Vincent Roasts...

ROAST SIRLOIN OF BEEF

ROAST CHICKEN & STUFFING

Both are served with all the trimmings, including proper Yorkshires. Then enjoy a delicious dessert to finish off the best meal of the week.

### PRIX FIXE

2 COURSES 24.95 PER PERSON

3 COURSES 29.95 PER PERSON

Served Monday – Sunday. Lunch (except Sundays), early dinner 17:00–19:00

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

### STARTERS

CHICKEN ASPARAGUS TERRINE Pickled shallot, blackberries, herb emulsion, toasted brioche

PANZANELLA SALAD Heritage tomato, cucumber, pickled shallot, toasted sourdough, balsamic vinaigrette (VGI)

ROSCOFF TARTE TATIN Fromage blanc, chive (VGI)

### MAINS

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

SPATCHCOCK POUSSIN Vadouvan mayonnaise, watercress (1,451kcal)

CELERIAC STEAK Caper and golden raisin dressing, wild mushrooms, crispy enoki mushroom (745kcal) (VGI)

### DESSERTS

CHOCOLATE MOELLEUX Raspberries, crème fraîche (VGI)

ICE CREAM AND SORBET (V)

SELECTION OF CHEESE Miller's Damsel biscuits, chutney (448kcal)