

GRADUATION MENU

3 COURSES Including a glass of Champagne

49.50

STARTERS

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

SMOKED BRISKET, GUINDILLAS & CHEDDAR CROQUETTE Lemon emulsion, pickled shallot (602kcal)

TEMPURA COD Wasabi Kewpie mayo, soy reduction (375kcal)

PANZANELLA SALAD Heritage tomato, cucumber, pickled shallot, toasted sourdough, balsamic vinaigrette (503kcal) (VGI)

ROSCOFF TARTE TATIN Fromage blanc, chive (766kcal) (V)

BAKED SCALLOP PIE Baked scallops in the shell with creamy velouté topped with mashed potato (761kcal) Supplement 4.95

STEAKS

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

RUMP 300G (1,083kcal)

FILLET 200G (857kcal) Supplement 9.95

MAINS

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

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

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

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

SIDES – ALL 6.95

FRIES (494kcal) (V)

TRUFFLE MASH (281kcal) (V)

FIRE ROASTED NEW POTATOES Marmite butter, chive (352kcal) (V)

CHARRED HISPI Miso chilli soy, wasabi mayo, crispy onions (255kcal) (V)

SAUTÉED GREEN BEANS (113kcal) (V)

SAUCES

CHIMICHURRI (27kcal) (VGI)	3.50	BLUE CHEESE SAUCE (267kcal) (V)	3.50
PEPPERCORN (154kcal)	3.50	GARLIC BUTTER (422kcal) (V)	3.50
BÉARNAISE (410kcal) (V)	3.50	COWBOY BUTTER (184kcal)	5.50

DESSERTS

CHERRY CLAFOUTI Mascarpone (680kcal) (V)

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

LEMON MERINGUE TART Summer berries (546kcal) (V)

ICE CREAM AND SORBET (34kcal) (V)

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

Supplements 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.

HOTELDUVIN.com

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.