



GORAM  VINCENT
AVON GORGE



SUNDAY LUNCH

2 COURSES/27.95 - 3 COURSES/32.95

STARTERS

ROASTED RED PEPPER & TOMATO SOUP (VGIA)

Basil/Parmesan croute

PORK RILLETTES

Sour dough/pickled mustard seeds/cornichons

BURRATA & HERITAGE TOMATO SALAD

Mint pesto/balsamic (V)

MACKEREL

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

JERUSALEM ARTICHOKE A LA GRECQUE

Whipped vegan feta & tofu/pickled celery/
butter leaves/truffle

G&V ROASTS

ROAST SIRLOIN OF BEEF or ROAST CHICKEN & STUFFING

Served with all the trimmings, including proper Yorkshires

GRILL & MAINS

FLAT IRON 220G

Beef tallow/served with watercress/fries

WHITE LION BURGER

200g Burger patty/relish/bacon/grilled cheese/
brioche bun

PLANT BASED BURGER

200g Plant burger patty/mushroom ketchup/
grilled vegan feta cheese/plant based
brioche bun (VGI)

CHARRED HERITAGE CARROTS

Whipped feta/herb roasted carrots
with spiced dressing/chickpeas (VGI)

CELERICAC STEAK

Caper & golden raisin dressing/wild mushrooms/
crispy enoki mushroom (VGI)

HONEY & SOY GLAZED TUNA

Sesame/bok choy/kimchi/crispy glass noodle

MONKFISH & CHICKEN WINGS

Vadouvan sweetcorn puree/charred corn/
charred leeks/chicken butter sauce
/£ 2.50 supp

GRILLED PORK LOIN & ARGENTINIAN RED PRAWN

Black garlic/crispy pork skin/charred
baby gem/chimichurri

SIDES (V) ALL 5.95

FRIES / TRUFFLE MASH / FIRE ROASTED NEW POTATOES Marmite butter / CREAMED SPINACH nutmeg
GRILLED SPROUTING BROCCOLI Beurre Noisette / CHARGRILLED HISPI CABBAGE Wasabi mayo, crispy onions

DESSERTS

YUZO POSSET

Rhubarb compote/candied orange/
meringue/shortbread

ORIANO VALRHONA CHOCOLATE TERRINE

Cherry/candied hazelnut/Chantilly cream (VGI)

BURNT HONEY & WHISKEY PARFAIT

Honeycomb/apricot gel/chocolate soil

BREAD & BUTTER PUDDING

Cotswolds Cream Liqueur/candied macadamia nuts

GLACES ET SORBETS (V)

SELECTION OF CHEESE

Biscuits/chutney

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

Supplement applies