GORAM VINCENT

AVON GORGE

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.

TOULOUSE PIGS IN BLANKETS

Honey and mustard glaze (663kcal)

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)

ROAST FREE RANGE TURKEY BALLOTINE

Served with all of the traditional trimmings (909kcal)

WINE PAIRING:

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

WARM STICKY FIGGY PUDDING

Red wine and toffee sauce, vanilla ice cream (643kcal) (V)

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.

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