GORAM VINCENT

AVON GORGE

VEGAN 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.

ROASTED GARLIC HUMMUS

Pumpkin seed dukkah, focaccia (393kcal) (VGI)

WINE PAIRING:

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

JERUSALEM ARTICHOKE, MUSHROOM & TRUFFLE SOUP (379kcal) (VGI)

WINE PAIRING:

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

CELERIAC STEAK

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

WINE PAIRING:

CHARDONNAY V1, Journey's End, Stellenbosch, South Africa (175ml)

"ORIADO" VALRHONA CHOCOLATE TERRINE

Cherry compote, crème Chantilly (593kcal) (VGI)

WINE PAIRING:

LICOR DE TANNAT Familia Deicas, Uruguay (50ml)

VEGAN CHEESE SELECTION

Selection of vegan cheese, toasted sourdough, raisin chutney (205kcal) (VGI)

WINE PAIRING:

HENNERS BRUT NV East Sussex, England (125ml)

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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