
GORAM VINCENT

AVON GORGE

For special dietary requirements or allergy information, please speak with our staff before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible cross contamination in kitchen environments. Calorie calculations are as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 a day. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill. NGI = Does not include any gluten containing ingredients. NGIA = Alternative available that does not include any gluten containing ingredients. VGI = Does not include any ingredients derived from animals. VGIA = Alternative available that does not include any ingredients derived from animals. V = Vegetarian. VA = Vegetarian alternative available. NUT = Dish contains or may contain nuts.



For further information on allergens please scan here.

HOTELDUVIN.com

GORAM VINCENT

AVON GORGE

PRIX FIXE

2 COURSES 21.95 PER PERSON / 3 COURSES 26.95 PER PERSON

STARTERS

CURED SEA TROUT (193kcal)

Coriander/celery/lime/apple salad (NGI) (V) 4.00 supp

WONKY VEGETABLE SOUP (161kcal)

We're working with Waste Knot to help fight food waste by sourcing surplus and misshapen fruit and vegetables directly from farmers (VGI)

WATERMELON TARTARE (116kcal)

Spring onion/sesame seeds/coriander (VGI/NGI)

HAM HOCK TERRINE (444kcal)

Toasted pain de campagne/cornichons

MAINS

AGED RUMP 200G* (887kcal)

Served with fries/(V) 8.00 supp

CHICKEN SKEWER (829kcal)

Spiced smoked chicken skewer, served on a bed of tabbouleh with red cabbage slaw/flatbread/chilli and garlic sauces

CHARGRILLED SEA BASS (463kcal)

Served whole with braised fennel/gremolata (NGI)

GNOCCHI PROVENÇALE (484kcal)

Ratatouille vegetables/tomato sauce/basil pesto (VGI/NGI/NUT)

DESSERTS

WHITE CHOCOLATE & RASPBERRY TART (738kcal)

Raspberry sorbet (V/NUT)

BREAD & BUTTER PUDDING (987kcal)

Viennese pastries baked with raisins/custard/vanilla creme Anglaise (V/NUT)

ICE CREAM & SORBET (52kcal)

(VGIA/NGI/NUT)

THE CHEESE PLATE (606kcal)

Selection of Harvey & Brockless cheese/biscuits/chutney (NUT) (V) 2.00 supp

*Specials, subject to availability / Supplement for dinner inclusive guests

Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on package) from Entrées and/or Desserts and Plats Principaux, with a side dish or sauce.

Supplements apply to some dishes, as indicated.
