

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.

GORAM VINCENT
AVON GORGE

WINE FIRST. ALWAYS.

From the very beginning, Avon Gorge by Hotel du Vin was created with one guiding principle, the wine comes first. Our cellar is more than a list; it's a journey through vineyards, vintages, and stories, carefully curated to surprise, delight, and inspire. Every bottle has a character, a place it calls home, and a reason it's found its way here.

This philosophy has shaped everything we do. Exceptional wines, enjoyed without pretense, deserve food crafted with the same respect and attention, honest, flavoursome bistro dishes that let the wine shine. The magic lies in the pairing: the way a sip can lift a flavour, or a bite can reveal a hidden note in the glass.

That's why our wine list comes before the menu. Because here, the glass is the starting point, the dish its perfect companion. At Avon Gorge by Hotel du Vin, we invite you to take your time, explore, and savour, because every great glass deserves a great plate alongside it.

We are here to assist should you wish to explore and discover new varieties. Our expert in-house wine ambassadors and bar teams can draw from a cellar boasting an extensive array of wines, with a particular emphasis on South America, which is the focal point of our cuisine. You will find us passionate, yet unpretentious; enthusiastic, but not elitist.

GORAM VINCENT
AVON GORGE

CHAMPAGNE & SPARKLING WINE

	glass 125ml	bottle 750ml
EINS, ZWEI, ZERO, RIESLING Leitz, Germany (Alcohol-Free)	4.95	27.95
PROSECCO, EXTRA DRY NV Fiol, Veneto, Italy	7.95	42.95
HENNERS BRUT NV East Sussex, England	11.95	69.95
CUVÉE HOTEL DU VIN Lombard, France	12.95	74.95
LANSON PÈRE ET FILS France	15.95	92.95
LANSON LE ROSÉ CRÉATION NV France	16.95	99.95

WHITE WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON BLANC Anciens Temps, Vin de France	7.50	10.50	20.95	29.95
TORRONTES Munay, El Porvenir de Cafayate, Argentina	7.95	11.50	22.50	32.95
MUSCADET Sèvre-et-Maine sur Lie La Bretesch, Jérémie Huchet, France	8.95	12.50	24.95	36.95
PINOT GRIGIO Puiatti, Friuli-Venezia Giulia, Italy	9.50	13.50	26.95	38.95
VIOGNIER Les Iles Blanches, Cellier des Chartreux, IGP Gard, France	9.95	13.95	27.50	39.95
SAUVIGNON BLANC Crowded House, Marlborough, New Zealand	10.50	14.95	28.95	42.95
ALBARIÑO Atlantico Sur, Familia Deicas, Uruguay	10.50	14.95	28.95	42.95
CHARDONNAY V1, Journey's End, Stellenbosch, South Africa	11.25	16.25	31.95	46.95
CHABLIS Joseph Drouhin, France	13.25	18.95	36.95	54.95

ROSÉ WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml	magnum 1500ml
MAISON ROSÉ Anciens Temps, Vin de France	7.50	10.50	20.95	29.95	
ROSÉ SAUVAGE BY HOTEL DU VIN Clare Valley, South Australia	8.95	12.50	24.95	36.95	
PROVENCE ROSÉ Chateau Léoube, Côtes de Provence, France (Organic)	11.95	16.95	33.50	49.95	99.95
SECRET DE LÉOUBE Côtes de Provence, France (Organic)				65.95	

GORAM VINCENT
AVON GORGE

RED WINE

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON ROUGE Anciens Temps, Vin de France	7.50	10.50	20.95	29.95
NERO D'AVOLA La Segreta, Planeta, Sicily, Italy	8.50	11.95	23.95	34.95
BOM MALANDRO, DOURO DOC Symington's Family Estates, Portugal	9.50	13.50	26.95	38.95
MALBEC BY HOTEL DU VIN Mendoza, Argentina	9.95	13.95	27.50	39.95
CARMÉNÈRE Nostros Reserva by Indomita, Maipo, Chile	10.50	14.95	28.95	42.95
BEAUJOLAIS Brouilly, Louis Tete, France	10.50	14.95	28.95	42.95
BORDEAUX SUPÉRIEUR 'Tradition' Château Penin, France	11.25	16.25	31.95	46.95
PINOT NOIR Seifried Estate, Nelson, New Zealand	11.95	16.95	33.50	49.95
RIOJA RESERVA Lealtanza, Altanza, Spain	13.25	18.95	36.95	54.95

DESSERT WINES & PORT

	glass 50ml	glass 100ml	glass 125ml	bottle
MOSCATO D'ASTI Alasia, Italy (750ml bottle)			5.50	28.95
TOKAJI Late Harvest by Royal Tokaji, Hungary (500ml bottle)	5.00	9.95		46.95
LICOR DE TANNAT Familia Deicas, Uruguay (500ml bottle)	6.00	11.95		56.95
RESERVE BLENDED PORT Six Grapes by Graham's, Portugal (750ml bottle)	3.00	5.95		36.95
10 YEAR OLD TAWNY Graham's, Portugal (750ml bottle)	4.00	7.95		49.95
MADEIRA 10 Year Old Bual, Blandy's Portugal (750ml bottle)	5.00	9.95		69.95
20 YEAR OLD TAWNY Graham's, Portugal (750ml bottle)	6.00	11.95		84.95
QUINTA DOS MALVEDOS Vintage Port, Graham's, Portugal (375ml bottle)				48.95

125ml glasses also available on bottles with by the glass prices, excluding Dessert Wines & Port.
A discretionary service charge of 12.5% will be added to your bill. All prices in GBP and include VAT.
For special dietary requirements or allergy information, please speak with our staff before ordering.

GORAM VINCENT
AVON GORGE

SIGNATURE CHAMPAGNE & SPARKLING WINE

	bottle 750ml
JANSZ, CUVEE ROSÉ, NV Tasmania, Australia	56.95
CHANDON NV Brut, Mendoza, Argentina	64.95
HAMBLEDON, BLANC DE BLANCS England	88.95
LOMBARD, BLANC DE NOIR, BRUT NATURE Grand Cru, Verzenay	119.95
LANSON, BLANC DE BLANCS France	129.95
LAURENT-PERRIER VINTAGE France	132.95
GRAND SIÈCLE BY LAURENT-PERRIER France	269.95

SIGNATURE WHITE WINE – SOUTH AMERICA

	bottle 750ml
CHARDONNAY Reserva, Viña Leyda, Valle de Leyda, Chile	36.95
GEWURZTRAMINER Adobe Reserva, Emiliana, Rapel Valley, Chile (Organic)	36.95
SEMILLON Bodegas Verum, Patagonia, Argentina	42.95
CHARDONNAY Soul D, Bodegas Verum, Patagonia, Argentina	62.95
SAUVIGNON BLANC Cipreses Vineyard, Casa Marin, San Antonio, Chile	65.95
CHARDONNAY Tunuyán by Cadus, Valle de Uco, Mendoza, Argentina	67.95
PRELUDIO BLANCA "Barrel Select" by Familia Deicas, Juanico, Uruguay (Chardonnay, Viognier, Pinot Gris blend)	68.95
CHARDONNAY Catena Alta, Mendoza, Argentina	72.95

SIGNATURE WHITE WINE – REST OF THE WORLD

	bottle 750ml
FLORÃO Quinta da Fonte Souto, Alentejo, Portugal	42.95
GAVI DI GAVI La Minaia, Nicola Bergaglio, Italy	46.95
SAVOIE Domaine Jean Perrier, Abymes, France	49.95
RIESLING Trimbach, Alsace, France	54.95
ALBARIÑO Lías by Martin Codax, Rías Baixas, Spain	52.95
CHARDONNAY Kendall Jackson, Vintners Reserve, California, USA	55.95
QUINTA DA FONTE SOUTO BRANCO Alentejo, Portugal	62.95
GEWURZTRAMINER Classic, Hugel, Alsace, France	62.95
SANCERRE 'Le Pierrier', Domaine Thomas, Loire Valley, France	72.95
CHABLIS 1ER CRU Montmains, Olivier Tricon, Chablis, France	74.95
POUILLY-FUMÉ Villa Paulus, Domaine Masson-Blondelet, Loire Valley, France	78.95
CONDRIEU La Petite Côte, Yves Cuilleron, Rhône Valley, France	102.95
MEURSAULT Bouchard Père & Fils, Burgundy, France	135.95
PULIGNY MONTRACHET Domaine Pernot Belicard, Burgundy, France	142.95

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GORAM VINCENT
AVON GORGE

SIGNATURE RED WINE – SOUTH AMERICA

	bottle 750ml
CARMENERE Gran Reserva, Tarapaca, Maipo, Chile	38.95
BONARDA Estacion 1883, Trapiche, Mendoza, Argentina	42.95
CARIGNAN Cordillera Vigno, Miguel Torres, Maule Valley, Chile	48.95
AMAUTA 'CORTE IV INNOVACIÓN' by El Porvenir, Cabernet Franc, Malbec blend, Cafayate, Argentina	57.95
MALBEC Selection by Terrazas de los Andes, Mendoza, Argentina	58.95
PINOT NOIR Seleccion de Familia, Humberto Canale, Patagonian, Argentina	62.95
PROFUNDO BY BRESSIA Malbec, Cabernet Sauvignon, Merlot & Syrah blend, Mendoza, Argentina	68.95
ISCAY BY TRAPICHE Malbec, Cabernet Franc blend, Mendoza, Argentina	78.95
PRELUDIO 'Barrel Select' by Familia Deicas, Tannat, Bordeaux blend, Juanico, Uruguay	84.95
MALBEC 'Bramare' by Viña Cobos, Luján de Cuyo, Mendoza, Argentina	89.95
ALTAIR San Pedro, Cabernet Sauvignon, Bordeaux blend, Cachapoal Andes, Chile	129.95
CATENA ZAPATA Malbec, Mendoza, Argentina	144.95

SIGNATURE RED WINE – REST OF THE WORLD

	bottle 750ml
PINOT NERO Colterenzio, DOC, Alto Adige, Italy	42.95
SHIRAZ The Riebke, Teusner, Barossa Valley, South Australia, Australia	49.95
ZINFANDEL Edmeades, Mendocino County, California, USA	52.95
CHATEAU DE HAUTE-SERRRE Lucter, Cahors	54.95
ALTITUDES RED Ixsir, Lebanon	54.95
CABERNET SAUVIGNON Thelema, Western Cape, South Africa	62.95
PINOT NOIR 'Juggernaut' by Bogle, Russian River Valley, California, USA	69.95
RIOJA Reserva, Unica, Sierra Cantabria, Spain	72.95
CHÂTEAUNEUF DU PAPE Domaine Chante Cigale, Southern Rhône, France	76.95
SYRAH The Griffin by Journey's End, Stellenbosch, South Africa	79.95
MARANGES 1ER CRU La Fussière, Burgundy, France	82.95
AMARONE Della Valpolicella, Reius, Sartori, Italy	89.95
MARGAUX Château Tayac, Bordeaux, France	95.95
SAINT-ÉMILION GRAND CRU Château Tour Baladoz, Bordeaux, France	102.95
CABERNET SAUVIGNON Palermo by Orin Swift, Napa Valley, California, USA	109.95
MAS LA PLANA Cabernet Sauvignon, Familia Torres, Penedès, Spain	112.95
CHASSAGNE-MONTRACHET Thomas Morey, Rouge Vieilles Vignes, Burgundy, France	114.95
POMEROL Château Mazeyres, Bordeaux, France	118.95
BAROLO Proprietà Fontanafredda, Fontanafredda, Italy	132.95
GEVREY-CHAMBERTIN Joseph Drouhin, Burgundy, France	139.95
CÔTE RÔTIE Guigal, Brune et Blonde, Rhône Valley, France	145.95
SAINT-JULIEN Château Talbot, Grand Cru Classé, Bordeaux, France	179.95

GORAM VINCENT
AVON GORGE

CHAMPAGNE COCKTAILS

HOTEL DU VIN FIZZ Cuvée Hotel du Vin Champagne, Absolut Vodka, Briottet Creme de Framboise, pineapple	15.00
CLASSIC CHAMPAGNE COCKTAIL Cuvée Hotel du Vin Champagne/Hennessy VS Cognac/bitters/sugar	15.00
BELLINI ROYALE Cuvée Hotel du Vin Champagne, Briottet Crème de Pêche, peach	15.00
FRENCH 75 Cuvée Hotel du Vin Champagne, Tanqueray Gin, lemon, sugar	15.00
KIR ROYALE Cuvée Hotel du Vin Champagne, Briottet Crème de Cassis, blackberry	15.00

CLASSIC COCKTAILS

BLOODY MARY Sapling Vodka, tomato, spices	13.00
COSMOPOLITAN Absolut Citron Vodka, Cointreau, cranberry, lime	12.00
GARDEN MOJITO Hendricks Gin, St Germain Elderflower Liqueur, Elderflower Cordial, cucumber, mint, lime, soda	13.00
MARGARITA 818 Blanco Tequila, Cointreau, lime, agave, salt	12.00
OLD FASHIONED Woodford Reserve Bourbon, demerara, bitters	13.00
PIÑA COLADA Bacardi Coconut Rum, pineapple, cream, coconut cream, lime	13.00
DAIQUIRI (RASPBERRY/PEACH/PASSION FRUIT) Bacardi Carta Blanca Rum, fruit syrup, fruit puree, lime	12.00
WHISKEY SOUR Woodford Reserve Bourbon, bitters, lemon, sugar, foam	13.00

MARTINIS

ESPRESSO MARTINI Absolut Vodka, Tosolini Exprè Liqueur, espresso, sugar	13.00
PASSION FRUIT MARTINI Absolut Vanilia Vodka, Passoã Passion Fruit Liqueur, pineapple, passion fruit syrup, passion fruit, Prosecco	13.00
GRAPESKIN MARTINI Graham's Six Grapes, Discarded Grape Skin Vodka, cranberry, lime, sugar, cassis, bitters	14.00
ORANGE MARTINI Slingsby Marmalade, orgeat, orange curaçao, lime, orange juice, bitters	13.00
CLASSIC MARTINI (YOUR WAY) Tanqueray Gin, Noilly Prat, bitters	13.00

NEGRONIS

BOULEVARDIER Woodford Reserve Bourbon, Campari bitters, Martini Reserva Rubino Vermouth	13.00
WHITE NEGRONI Tanqueray Gin, Italicus Liqueur, Martini Reserva Ambrato Vermouth	13.00
CLASSIC NEGRONI Bombay Sapphire Gin, Campari bitters, Martini Reserva Rubino Vermouth	13.00
NEGRONI FLIGHT 3 Negronis, Classic, White, Boulevardier	15.00

GORAM & VINCENT
AVON GORGE

GORAM & VINCENT SPECIALS

PERUVIAN ADVENTURE El Gobernador Pisco, Briottet Creme de Cassis, ginger beer, lime, rosemary, bitters	14.00
RUM & ROSES Diplomatico Rum, Italicus, Maison Rose Wine, grapefruit soda, elderflower, mint, viola	14.00
SILVER GRAPEFRUIT Patron Silver Tequila, grapefruit, sugar, bitters	14.00
SOSTENER Bacardi Carta Blanca, Aperol, pineapple, passion fruit, grapefruit, lime	13.00
UVAS & POMME Licor De Tannat fortified wine, Hennessy VS Cognac, apple, cherry, bitters	15.00

GIN & TONICS

6 O'CLOCK BRUNEL Fever-Tree Grapefruit Soda, orange, thyme	13.00
6 O'CLOCK ELDERFLOWER Fever-Tree Elderflower Tonic, cucumber, viola	13.00
6 O'CLOCK DRY Fever-Tree Indian Tonic, lemon, blueberries	13.00

NON-ALCOHOLIC COCKTAILS

COSNOPOLITAN Mountain Everleaf, cranberry, lime, sugar	10.00
FOREST DAIQUIRI Forest Everleaf, lime, honey	10.00
MARINE SPRITZ Marine Everleaf, Eins Zwei Zero sparkling wine, Fever-Tree light tonic, cucumber, lime	10.00
NO-JITO Marine Everleaf, lime, sugar, soda, mint	10.00
PASSION FRUIT FOREST MARTINI Forest Everleaf, Passion fruit syrup, passion fruit puree, pineapple, lime	10.00
ORANGE & GINGER HIGHBALL Forest Everleaf, Fever-Tree Ginger ale, orange	10.00

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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GORAM VINCENT
AVON GORGE

NIBBLES

PETIT LUCQUES OLIVES (99kcal) (VGI) 5.95

SAN FRANCISCO SOURDOUGH Lincolnshire Poacher butter, sea salt (553kcal) (V) 5.95

ROASTED GARLIC HUMMUS Pumpkin seed dukkha, focaccia (393kcal) (VGI) 7.50

PIQUILLO PEPPERS Filled with cream cheese (346kcal) (V) 7.95

MALDON ROCK OYSTERS Fresh oysters and shallot vinegar
Single (80kcal) 5.50
Half a dozen (389kcal) Supplement 15.50 29.50
Dozen (763kcal) Supplement 30 56.50

STARTERS

HAM HOCK TERRINE Sauce gribiche and pickled mustard seeds (595kcal) 10.50

FOURME D'AMBERT, PEAR & ENDIVE SALAD Sweet mustard dressing (431kcal) 10.50

JERUSALEM ARTICHOKE, MUSHROOM & TRUFFLE SOUP (379kcal) (VGI) 9.50

TEMPURA COD Wasabi Kewpie mayo, soy reduction (375kcal) 15.50

BAKED SCALLOP PIE Baked scallops in the shell with creamy velouté topped with mashed potato (761kcal) Supplement 4.95 19.95

SMOKED BRISKET, GUINDILLAS & CHEDDAR CROQUETTE Lemon emulsion, pickled shallot (602kcal) 13.50

STEAKS

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

SEE BLACKBOARD FOR LARGER CUTS

RUMP 200G (877kcal) 26.50

SIRLOIN 250G (1,158kcal) Supplement 9.95 42.50

RIB EYE 250G (1,120kcal) Supplement 18.50 41.50

FILLET 200G (763kcal) Supplement 9.95 42.50

SAUCES

CHIMICHURRI (27kcal) (VGI) 3.50

PEPPERCORN (154kcal) 3.50

BÉARNAISE (410kcal) (V) 3.50

GARLIC BUTTER (422kcal) (V) 3.50

COWBOY BUTTER (184kcal) 3.50

GORAM VINCENT
AVON GORGE

MAINS

LAMB RUMP Smoked baba ghanoush, courgette and heritage tomato, pomegranate molasses and balsamic (729kcal) 36.95

GRILLED BUTTERFLIED SEABASS Romesco sauce, toasted almonds and salsa verde (417kcal) 23.95

PAN-FRIED HALIBUT Tempura cockles, braised endive, sauce de Champagne (451kcal) Supplement 6 42.50

ROAST FREE RANGE TURKEY BALLOTINE Served with all of the traditional trimmings (909kcal) 23.50

CELERIAC STEAK Caper and golden raisin dressing, wild mushrooms, crispy enoki mushroom (745kcal) (VGI) 19.95

CARAMELISED ONION, SQUASH & SPINACH PITHIVIER Celeriac purée, vegan jus (723kcal) (VGI) 19.95

SIDES

FRIES (494kcal) (V) 6.95

TRUFFLE MASH (281kcal) (V) 6.95

ROAST POTATOES (242kcal) (VGI) 6.95

BRUSSELS SPROUTS & CHESTNUTS (88kcal) (V) 6.95

BRAISED SPICED CARROTS & ROASTED PARSNIPS (289kcal) (V) 6.95

DESSERTS

"ORIADO" VALRHONA CHOCOLATE TERRINE Cherry compote, crème Chantilly (593kcal) (VGI) 9.95

SEMIFREDDO CHEESECAKE Clementine and campari syrup (700kcal) (V) 10.50

WARM STICKY FIGGY PUDDING Red wine and toffee sauce, vanilla ice cream (643kcal) (V) 9.50

ICE CREAM AND SORBET (34kcal) (VGIA) per scoop 2.95

SELECTION OF CHEESE Miller's Damsel biscuits, chutney (448kcal) (V) 12.95

CLIFTON PUFFS Bailey's crème Anglaise, chocolate, macadamia (634kcal) (V) 9.50
It may be an urban myth that these little sweet pastries were distributed to celebrate the opening of the Clifton Suspension Bridge in 1864. Then in 1954 Dorothy Hartley wrote a book called "Food in England" with a recipe in here called the Clifton Puff. We like to serve these warm with some Godminster Cheddar which is made less than 30 miles away.

We have added a £1 voluntary donation to your bill to help raise important funds for a charity we feel very strongly about, The Brain Charity. They provide life-changing practical, emotional and social support to anyone affected by a neurological condition, helping people to live better, more independent lives. We know it is a very personal choice, so please don't hesitate to ask us to remove it if you wish. Registered Charity No. 1114999

Supplements apply to some dishes for dinner inclusive guests, as indicated. Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on package) from Starter and/or Desserts and Grill and/or Main, with a side dish or sauce.

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GORAM & VINCENT

AVON GORGE

WHAT'S ON AT GORAM & VINCENT...

STEAK NIGHT 50% OFF

Thursday 17:00–21:00 when dining on 2 courses

RUMP 200g	~~26.50~~ 13.25
SIRLOIN 250g	~~42.50~~ 21.25
RIB EYE 250g	~~41.50~~ 20.75
FILLET 200G	~~42.50~~ 21.25

FISH & FIZZ FRIDAY 24.95PP

BATTERED HADDOCK Served with a glass of Prosecco

CHATEAUBRIAND & MALBEC 39.50PP

Available Sunday–Thursday for dinner.
Chateaubriand perfectly paired with a bottle of Argentinian Malbec/served with classic trimmings for two or more to share.

SUNDAY LUNCH

3 COURSES 39.95PP

Choose from a selection of starters and mains which include our Goram & Vincent Roasts...
ROAST SIRLOIN OF BEEF
ROAST CHICKEN & STUFFING
ROAST FREE RANGE TURKEY BALLOTINE
Both are served with all the trimmings, including proper Yorkshires. Then enjoy a delicious dessert to finish off the best meal of the week.

PRIX FIXE

2 COURSES 24.95 PER PERSON
3 COURSES 29.95 PER PERSON

Served Monday – Sunday. Lunch (except Sundays), early dinner 17:00–19:00

Add a 175ml glass of house wine or bottle of beer 3.50

STARTERS

HAM HOCK TERRINE
Sauce gribiche & pickled mustard seeds (595kcal)

FOURME D'AMBERT, PEAR & ENDIVE SALAD
Sweet mustard dressing (431kcal)

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

MAINS

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

ROAST FREE RANGE TURKEY BALLOTINE
Served with all of the traditional trimmings (909kcal)

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

DESSERTS

SEMIFREDDO CHEESECAKE Clementine and campari syrup (700kcal) (V)

ICE CREAM AND SORBET (34kcal) (VGIA)

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