
GORAM  VINCENT
AVON GORGE



THE LEGEND OF GORAM AND VINCENT

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.

CHAMPAGNE COCKTAILS

CLASSIC CHAMPAGNE COCKTAIL	13.95	FRENCH FIZZ	12.95
Cuvée Hotel du Vin Champagne/Hennessy Cognac/bitters/sugar		Cuvée Hotel du Vin Champagne/Absolut Vodka, Briottet Crème de Framboise/pineapple	
BELLINI ROYALE	12.95	KIR ROYALE	12.95
Cuvée Hotel du Vin Champagne/Briottet Crème De Pêche/peach		Cuvée Hotel du Vin Champagne/Briottet Crème de Cassis/blackberry	
FRENCH 75	12.95	MIMOSA	10.95
Cuvée Hotel du Vin Champagne/Tanqueray Gin/lemon/sugar/soda		Cuvée Hotel du Vin Champagne/orange	

CLASSIC COCKTAILS	11.95	WINE COCKTAILS	11.95
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BLOODY MARY	Absolut Vodka/tomato/spices	CABERNET SOUR	Slingsby Marmalade Gin/Showdown Cabernet Sauvignon/lemon/grape/sugar
COSMOPOLITAN	Absolut Citron Vodka/Cointreau/cranberry/lime	GRAHAMS PORT OLD FASHIONED	Woodford Reserve Bourbon/Reserve Blended Port 'Six Grapes by Graham's'/sugar/orange
GARDEN MOJITO	Hendricks Gin/St Germain Elderflower Liqueur/Elderflower Cordial/cucumber/mint/soda	MALVASIA SOARES	Grahams Blend No.5 White Port/El Jimador Reposado Tequila/Crème de Pêche/agave/lime
MARGARITA	El Jimador Reposado Tequilla/Cointreau/lime/agave/salt	PROVENCE ROSÉ CRUSH	Puerto de Indias Strawberry Gin/Briottet Crème de Framboise/Château Gairoird Provence Rosé/apple/strawberry/raspberry
OLD FASHIONED	Woodford Reserve Bourbon/demerara/bitters	GRAHAM'S BLEND NO.5 WHITE PORT & TONIC	Graham's Blend No.5 White Port/Fever-Tree Mediterranean Tonic/lemon/mint
PINA COLADA	Bacardi Coconut Rum/pineapple/cream/coconut/lime		
RASPBERRY DAIQUIRI	Bacardi Carta Blanca Rum/Briottet Crème de Framboise/bitters/lime/sugar/raspberry		


MARTINIS		GIN & TONICS	10.95
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ESPRESSO MARTINI	Absolut Vodka/Tosolini Expre Liqueur/espresso/sugar	BROCKMANS	Fever-Tree Elderflower Tonic/blueberry/grapefruit
PASSION FRUIT MARTINI	Absolut Vanilia Vodka/Passoã Passion Fruit Liqueur/pineapple/passion fruit/Prosecco	GIN MARE	Fever-Tree Indian Tonic/orange/rosemary
SOURS		PUERTO DE INDIAS	Fever-Tree Slimline Tonic/strawberry/mint
RHUBARB SOUR	Slingsby Rhubarb Gin/bitters/raspberry/lemon/sugar	SAPLING	Fever-Tree Slimline Tonic/lemon
WHISKEY SOUR	Woodford Reserve Bourbon/bitters/lemon/sugar/foam	SLINGSBY RHUBARB	Fever-Tree Elderflower Tonic/orange/raspberry
AMARETTO SOUR	Saliza Tosolini Amaretto/bitters/lemon/sugar/foam		




NEGRONIS		NON-ALCOHOLIC COCKTAILS	9.95
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BOULEVARDIER	Woodford Reserve Bourbon/Campari bitters/Martini Reserva Rubino Vermouth	COSNOPOLITAN	Mountain Everleaf/cranberry/lime/sugar
WHITE NEGRONI	Tanqueray Gin/Italicus Liqueur/Martini Reserva Ambrato Vermouth	FOREST DAIQUIRI	Forest Everleaf/lime/honey
CLASSIC NEGRONI	Bombay Sapphire Gin/Campari bitters/Martini Reserva Rubino Vermouth	MARINE SPRITZ	Marine Everleaf/light Fever-Tree tonic/cucumber/lime
NEGRONI FLIGHT	3 Negronis/Classic/White/Boulevardier	NOJITO	Marine Everleaf/lime/sugar/soda/mint
	15.00	ORANGE & GINGER HIGHBALL	Forest Everleaf/Fever-Tree Ginger ale/orange

NIBBLES

PETIT LUCQUES OLIVES ^(94kcal) (VGI)	5.95	MALDON ROCK OYSTERS	
PADRON PEPPERS ^(40kcal) (VGI)	5.95	Single oyster ^(65kcal)	4.95
SAN FRANCISCO SOURDOUGH ^(151kcal)	4.95	Half a dozen ^(389kcal) /  14.50 supp	24.50
Lincolnshire Poacher butter (V)		SHELL ON PRAWNS ^(611kcal)	7.95
ROAST CHORIZO ^(503kcal)	6.50	Bloody Mary ketchup	
Lemon/parsley			

STARTERS


PEA, BROAD BEAN & IBERICO HAM SOUP ^(286kcal)	8.50	BAKED KING SCALLOPS ^(408kcal)	16.50
Monte Enebro Spanish goats cheese croute (VGIA)		Chorizo/corn/coriander	
SAUTÉED MUSHROOMS ^(222kcal)	8.50	 6.50 supp	
Toasted sourdough (VGI)		BEEF CARPACCIO ^(811kcal)	12.50
BOCCONCINI MOZZARELLA	8.50	Roquette/Parmesan/anchovy aioli	
& BEETROOT SALAD ^(471kcal)		 2.50 supp	
Blackberry/elderflower dressing (V)		ARGENTINIAN RED PRAWNS ^(157kcal)	17.95
HAM HOCK & PARSLEY TERRINE ^(433kcal)	10.95	Coriander/burnt chilli/lime butter	
Pineapple pickle/toasted sourdough		 8.00 supp	

SIDES/4.95

FRIES ^(494kcal) (V)
MAC'N CHEESE ^(393kcal) (V)
TRUFFLE MASH ^(293kcal) (V)
GREEN BEANS ^(113kcal) (V)
BUTTERED GREENS ^(66kcal) (V)
CHOPPED SALAD ^(241kcal) (V)

SAUCES/3.50

Anchovy hollandaise ^(420kcal)
Peppercorn ^(153kcal)
Béarnaise ^(415kcal) (V)
Garlic butter ^(63kcal) (V)
Chimichurri ^(56kcal) (VGI)
Jus roti ^(184kcal)
Café de Paris butter ^(316kcal)
Salsa verde ^(124kcal) (VGI)

 Supplement 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, with a side dish or sauce.

For special dietary requirements or allergy information, please speak with a member of our team before ordering. 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. Calorie content. Calculations 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 calories a day. 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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
All of our produce is meticulously cooked over coals on our Argentinian fire pit, or 'Asado,' a symbol of Goram's foot within the Gorge, by our skilled 'Asadors.' This grilling technique, known as 'Parrilla', dates back to the era of the 'Gauchos', the legendary Argentinian cowboys.

GRILL

FROM THE LAND/GROUND/SEA

STEAKS

See blackboard for our signature cuts of grass-fed West Country Beef cooked on the Argentinian fire pit, or Asado, by our 'Asadors'. All steaks are dry-aged on the bone for a minimum of 28 days. Served with fries.


ONGLET - ENTRAÑA GRUESA ^(570kcal)	19.95
AGED RUMP - CUADRIL ^(1,083kcal) /  14.50 supp	34.50
SIRLOIN - CHORIZO ^(1,167kcal) /  18.50 supp	38.50
FILLET STEAK - LOMO ^(857kcal) /  18.50 supp	38.50

GROUND

CHARRED HERITAGE CARROTS ^(665kcal)	17.50
Whipped feta/herb roasted carrots with spiced dressing/chickpeas (VGI)	
ROASTED CAULIFLOWER STEAK ^(486kcal)	16.50
Houmous/smashed cucumber salad (VGI)	

LAND


SPATCHCOCK POUSSIN ^(1,260kcal)	24.95
Wilted chard/chimichurri	
LAMB BROCHETTE & MERGUEZ SAUSAGE ^(802kcal)	23.50
Aromatic couscous/cherroula	

CHARGRILLED SALT-AGED TOMAPORK ^(693kcal)	34.95
Apple sauce/pangrattato/jus roti /  10.00 supp	

SEA

WHOLE SEA BASS SERVED ON THE BONE ^(404kcal)	18.95
Braised fennel/salsa verde	

CHARGRILLED TUNA NIÇOISE SALAD ^(528kcal)	22.95
Tuna loin/green beans/soft boiled eggs/new potatoes/tomatoes/olives	

CHARGRILLED MONKFISH TAIL ^(508kcal)	35.95
Watercress/lemon/Café de Paris butter	
 16.00 supp	

DESSERTS

WARM STICKY FIGGY PUDDING ^(559kcal)	8.95
Red wine and toffee sauce/vanilla ice cream	

PEAR & GINGERBREAD TRIFLE ^(559kcal)	8.95
Poached pears/gingerbread/custard & vanilla cream (V)	

CINNAMON CHURROS ^(925kcal)	9.50
Chocolate sauce (V)	

CHOCOLATE TERRINE ^(950kcal)	9.50
Raspberries/Chantilly cream (VGI)	


BLACK FOREST SUNDAE ^(924kcal)	12.95
Griottine cherries/vanilla ice cream/cherry coulis/chocolate brownie/Chantilly cream (V)	

ICE CREAM OR SORBETS (V)	2.75 per scoop
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CLIFTON PUFF ^(860kcal)	9.50
Godminster Cheddar (V)	

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.

SELECTION OF HARVEY & BROCKLESS CHEESE	12.95
Biscuits/chutney ^(606kcal) /  3.00 supp	