

The Gore Menu

Two Courses £45 - Three Courses £50

STARTERS

Wild Mushroom Vol-au-vent (V)

Madeira Sauce, Winter Truffle

[M], [SD] [E] [G]

Olive Oil Poached Loch Duart Salmon, St Ewes Egg & Frisse Salad

Trout Roe Sauce

[SD], [F], [Ce], [M], [Mu]

Beetroot & Chicory Salad (V)

Stichelton Cheese Dressing

[SD], [G], [M], [Mu]

MAINS

Breast of Corn Fed Chicken

Glazed Sweet Chestnuts, Kale, Supreme Sauce

[M], [SD], [G]

Roasted Cornish Cod

Potato Puree, Baby Leeks, Red Wine Sauce

[SD], [F], [M]

Pumpkin Risotto with Brussel Sprout Tops (Ve)

Herb Dressing & Crispy Sage

[SD]

To share for two, supplement £15 per person

Aberdeen Angus Côte de Boeuf

Green Peppercorn Sauce, French Fries

[M], [SD]

SIDES £5 each

Mixed Leaf Salad [Mu], [SD] | Buttered Tenderstem Broccoli [M]

Buttered New Potatoes [M] | French Fries

Additional Bread Roll £1 [G]

DESSERTS

Roasted White Chocolate Mousse

Blackberry Compote

[F], [S], [M]

Warm Sticky Toffee Pudding

Clotted Cream Chantilly

[E], [G], [M]

Cacao Choux Bun

Hazelnut Brittle & Chocolate Cream

[E], [G], [M], [N], [S]

Selection of British Cheese supplement £5

Served with Homemade Fruit Cake, Quince Jelly, Chutney, Sourdough Crackers

[E], [G], [M], [SD], [N] V

Please make one of our team aware of any dietary restrictions or allergies you might have. A discretionary service charge of 12.5% will be added to your bill. V vegetarian. VE vegan. ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.

All menu items are subject to change according to seasonality and market availability.