

The Gore Menu

Two Courses £45 - Three Courses £50

STARTERS

Salad of Roasted Beetroot, Lentil du Puy Dressing

Bitter Leaves & Goat Cheese
[Mu], [SD] V

St Ewes Egg Fritter, Shimeji Mushroom Dressing, Celeriac Purée

Prosciutto & Autumn Truffles
[M], [Mu], [SD]

Olive Oil Poached Loch Duart Salmon, Trout Roe and Chive Sauce

Marinated Cucumber
[F], [M], [Mu], [SD]

MAINS

Cornish Seabream, Sweet Pepper Sauce, Parsley Pesto

Glazed Courgettes
[F], [M], [SD]

Potato Gnocchi, Braised Kale, Celery, Butternut Squash Sauce

Crispy Sage
[G], [SD], [Ce] VE

Roasted Gressingham Duck Breast

Savoy Cabbage, Chestnuts, Red Wine Sauce with Blackberries
[M], [SD]

To share for two, supplement £30

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

Caramelised Pink Lady Apple Tart

Butterscotch Sauce, Clotted Cream
[G], [M] V

White Chocolate Parfait with Fig Compote

Coconut Sable
[F], [G], [M], [S]

Praline, Hazelnut Chocolate Mousse

Amarena Cherries
[E], [G], [M], [N], [S] V

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.