

The Gore Menu

Two Courses £45 - Three Courses £50

STARTERS

White Asparagus Salad with Smoked Bacon emulsion & Truffle
[M], [SD], [Mu], [G]

Jerusalem Artichoke Soup, Wild Mushrooms Vol-au-Vant
[Mu], [SD] [S], [G] **VE**

Loch Duart Salmon Rilette, Sweetcorn Velouté
[F], [M], [Mu], [SD], [G]

MAINS

Roasted Rump of Lamb, Spiced Couscous, Cauliflower Cream
Lamb Sauce, Tomato & Basil
[M], [SD], [G]

Roasted Wild Seabass
Champagne Sauce, Poached Mussels & Leeks
[F], [Mo], [M], [SD]

Potato Gnocchi
Glazed Root Vegetables, Butternut Squash Sauce, Crispy Sage, Westcombe Cheddar
[M], [G], [SD], [Ce] **V**

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

Roasted White Chocolate Mousse
Blackberry Compote
[F], [S], [G], [M]

Warm Sticky Toffee Pudding
Clotted Cream Chantilly
[E], [G], [M] **V**

Cacao Choux Bun
Hazelnut Brittle & Chocolate Cream
[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.