

The Gore Menu

Two Courses £45 - Three Courses £50

STARTERS

Heritage Tomato & Prosciutto Salad

[Mu], [SD]

White Asparagus

Chive Butter Sauce, Spring Leaves with Peaches & Parmesan

[SD], [M], [Mu]

Loch Duart Poached & Smoked Salmon Rilette

[F], [Mu], [M]

MAINS

Roasted Corn-Fed Chicken Breast

Asparagus, Gnocchi, White Mustard Seed Sauce

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

Goat Cheese Stuffed Courgette Flower Fritter

Tomato & Basil Dressing, Couscous & Garden Leaves

[SD], [M], [G], [Mu] **V**

Poached Chalk Stream Trout

Baby Gem, Trout Caviar Sauce

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

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

White Chocolate Rhubarb Tart

[G], [E], [M], [S], [F]

Pavlova

Vanilla Cream & Red Berries Compote

[G], [E], [M], [S] **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.

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