

## The Gore Menu

Two Courses £45 - Three Courses £50

### STARTERS

Crispy St. Ewes Egg Hollandaise  
English Peas Vinaigrette, Prosciutto & Garden Leaves  
[E], [Mu], [M], [SD]

Green Asparagus & Goat Cheese Salad  
Piquillo Pepper Purée  
[SD], [M], [Mu] **V**

Olive Oil Poached & Smoked Loch Duart Salmon  
Cucumber Butter Sauce, Trout Roe Caviar  
[F], [SD], [Mu], [M]

### MAINS

Roasted Corn-Fed Chicken  
Wild Mushrooms, Potato Purée, Wild Garlic  
[M], [SD]

Potato Gnocchi  
Glazed Spring Vegetables, Crispy Sage, Westcombe Cheddar, Sweetcorn Velouté  
[SD], [M], [G], [Ce] **V**

Cornish Red Mullet  
Tomato, Mussels & Basil Dressing, Glazed Baby Gem  
[F], [Mo], [M], [SD], [Mu]

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]

Cream Pie Fight  
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.