

# GORAM & VINCENT

## STARTERS

<b>LOBSTER &amp; LANGOUSTINE BISQUE</b>	7.95
Tarragon and lobster crème fraîche	
<b>HONEY ROAST PORK RIBS</b>	8.50
Prime Gloucester Old Spot pork ribs, Chinese cabbage coleslaw, sesame vinaigrette	
<b>PAN-FRIED SCALLOPS AND SOMERSET CHARCUTERIE</b>	11.95
Seared scallops with fennel salami, pea purée and samphire salad	
<b>BEETROOT AND GOATS CURD SALAD</b>	7.50
Pine kernels, aged balsamic and basil	
<b>COLD HALF LOBSTER</b>	24.95
Truffle mayonnaise and mixed leaves	
<b>ISLE OF WIGHT CAPRESE SALAD</b>	7.50
Isle of Wight Heritage tomatoes, buffalo mozzarella and aged balsamic	
<b>SALT &amp; PEPPER SQUID</b>	7.95
Spiced paprika crème fraîche and pickled chilli	
<b>GUINEA FOWL AND BLACK PUDDING TERRINE</b>	8.95
Granny Smith apple compote and toasted sourdough	

## MAINS

<b>BREADED LANGOUSTINE SCAMPI</b>	19.50
Tartare sauce and fries	
<b>DARNE OF SALMON</b>	18.50
Grilled salmon on the bone, béarnaise sauce and hand cut chips	
<b>GRILLED GLOUCESTER OLD SPOT PORK CHOP</b>	18.50
Salsa verde	
<b>BAKED COD, PARSLEY CRUST</b>	28.00
Orecchiette pasta, white wine cream and sundried tomato pesto	
<b>HALF OR WHOLE LOBSTER COOKED OVER CHARCOAL</b>	28.50/54.95
Garlic butter, homemade mayonnaise and French fries	
<b>BURGER &amp; POMMES FRITES</b>	15.95
200g burger patty with relish, pancetta and grilled cheese on a brioche bun	
<b>CHARRED AUBERGINE WITH RED ONION AND RAISIN RELISH</b>	14.50
Moroccan spiced couscous	
<b>CURRY BAKED CELERIAC STEAK</b>	14.95
Sag paneer, masala sauce	
<b>GORAM &amp; VINCENT HOUSE SALAD</b>	12.50
Baby kale leaves, edamame beans, bean shoots, quinoa, peppers and courgettes	
<b>ADD A TOPPING</b>	
Rump steak 4.50, Smoked mackerel 3.50, Halloumi 3.50, Chicken 4.00	

## FROM THE SMOKER

We are really proud of these signature dishes. It's been a real labour of love perfecting our rubs and marinades we hope you enjoy eating them as much as we do creating them.

<b>SALT CURED BEEF BRISKET</b>	19.50
Spinach and rocket salad, sauce charcutière	
<b>COLD SMOKED LAMB RUMP</b>	26.50
Baked potato purée, spring onion and caper butter	
<b>30 DAY AGED BEEF RIB</b>	22.50
New potato and watercress salad	
<b>SMOKED BARBARY DUCK BREAST</b>	24.50
Moroccan couscous and chermoula	

## STEAK

<b>RIB-EYE</b>	300g	31.50
<b>SIRLOIN</b>	400g	29.50
<b>AGED RUMP</b>	300g	22.50
<b>ONGLET</b>	225g	19.95
<b>SAUCES</b>		
Anchovy hollandaise		2.50
Peppercorn		2.50
Béarnaise		2.50
Bone marrow gravy		2.00

## SIDES

Hand cut chips	3.95
Macaroni cheese	3.50
Baked potato	3.50
Onion rings	3.50
Green beans	3.95
Tenderstem broccoli, almond and capers	3.95

## DESSERT

<b>RUM ROASTED SPICED PINEAPPLE</b>	6.95
Coconut ice cream	
<b>VANILLA CREAM CHEESE MOUSSE</b>	6.75
Homemade shortbread and balsamic strawberries	
<b>NOUGAT GLACE</b>	6.75
Frozen nougat parfait, citrus salad, olive oil and basil	
<b>VALHRONA CHOCOLATE MOUSSE</b>	6.95
Passion fruit jelly	
<b>CHEESE SELECTION</b>	12.50
From Harvey and Brockless, cheese biscuits, fruits and chutneys	