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**CHAMPAGNE COCKTAILS**

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<b>CLASSIC CHAMPAGNE COCKTAIL</b>	13.95	<b>FRENCH FIZZ</b>	12.95
Cuvée Hotel du Vin Champagne/Hennessy Cognac/bitters/sugar		Cuvée Hotel du Vin Champagne/Absolut Vodka, Briottet Crème de Framboise/pineapple	
<b>BELLINI ROYALE</b>	12.95	<b>KIR ROYALE</b>	12.95
Cuvée Hotel du Vin Champagne/Briottet Crème De Pêche/peach		Cuvée Hotel du Vin Champagne/Briottet Crème de Cassis/blackberry	
<b>FRENCH 75</b>	12.95	<b>MIMOSA</b>	10.95
Cuvée Hotel du Vin Champagne/Tanqueray Gin/ lemon/sugar/soda		Cuvée Hotel du Vin Champagne/orange	

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**CLASSIC COCKTAILS** 11.95 **WINE COCKTAILS** 11.95

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<b>BLOODY MARY</b>		<b>MALBEC SOUR</b>	
Absolut Vodka/tomato/spices		Slingsby Marmalade Gin/Hotel du Vin Malbec/lemon/ grape/sugar	
<b>COSMOPOLITAN</b>		<b>GRAHAMS PORT OLD FASHIONED</b>	
Absolut Citron Vodka/Cointreau/cranberry/lime		Woodford Reserve Bourbon/Reserve Blended Port 'Six Grapes by Graham's'/sugar/orange	
<b>GARDEN MOJITO</b>		<b>MALVASIA SOARES</b>	
Hendricks Gin/St Germain Elderflower Liqueur/ Elderflower Cordial/cucumber/mint/soda		Grahams Blend No.5 White Port/El Jimador Reposado Tequila/Crème de Pêche/agave/lime	
<b>MARGARITA</b>		<b>PROVENCE ROSÉ CRUSH</b>	
El Jimador Reposado Tequilla/Cointreau/lime/ agave/salt		Puerto De Indias Strawberry Gin/Briottet Crème de Framboise/Côtes de Provence Rosé/apple/strawberry/ raspberry	
<b>OLD FASHIONED</b>		<b>GRAHAM'S BLEND NO.5 WHITE PORT &amp; TONIC</b>	
Woodford Reserve Bourbon/demerara/bitters		Graham's Blend No.5 White Port/Fever-Tree Mediterranean Tonic/lemon/mint	
<b>PINA COLADA</b>			
Bacardi Coconut Rum/pineapple/cream/coconut/lime			
<b>RASPBERRY DAIQUIRI</b>			
Bacardi Carta Blanca Rum/Briottet Crème de Framboise/bitters/lime/sugar/raspberry			
<b>MARTINIS</b>		<b>GIN &amp; TONICS</b>	10.95
<b>ESPRESSO MARTINI</b>			
Absolut Vodka/Tosolini Expre Liqueur/espresso/sugar			
<b>PASSION FRUIT MARTINI</b>		<b>BROCKMANS</b>	
Absolut Vanilia Vodka/Passoã Passion Fruit Liqueur/pineapple/passion fruit/Prosecco		Fever-Tree Elderflower Tonic/blueberry/grapefruit	
<b>SOURS</b>		<b>GIN MARE</b>	
<b>RHUBARB SOUR</b>		Fever-Tree Indian Tonic/orange/rosemary	
Slingsby Rhubarb Gin/bitters/raspberry/lemon/sugar		<b>PUERTO DE INDIAS</b>	
<b>WHISKEY SOUR</b>		Fever-Tree Slimline Tonic/strawberry/mint	
Woodford Reserve Bourbon/bitters/lemon/ sugar/foam		<b>SAPLING</b>	
<b>AMARETTO SOUR</b>		Fever-Tree Slimline Tonic/lemon	
Saliza Tosolini Amaretto/bitters/lemon/sugar/foam		<b>SLINGSBY RHUBARB</b>	
<b>NEGRONIS</b>		Fever-Tree Elderflower Tonic/orange/raspberry	
<b>BOULEVARDIER</b>			
Woodford Reserve Bourbon/Campari bitters/Martini Reserva Rubino Vermouth			
<b>WHITE NEGRONI</b>		<b>NON-ALCOHOLIC COCKTAILS</b>	9.95
Tanqueray Gin/Italicus Liqueur/Martini Reserva Ambrato Vermouth			
<b>CLASSIC NEGRONI</b>		<b>COSNROPOLITAN</b>	
Bombay Sapphire Gin/Campari bitters/Martini Reserva Rubino Vermouth		Mountain Everleaf/cranberry/lime/sugar	
<b>NEGRONI FLIGHT</b>	15.00	<b>FOREST DAIQUIRI</b>	
3 Negronis/Classic/White/Boulevardier		Forest Everleaf/lime/honey	
		<b>MARINE SPRITZ</b>	
		Marine Everleaf/light Fever-Tree tonic/cucumber/lime	
		<b>NOJITO</b>	
		Marine Everleaf/lime/sugar/soda/mint	
		<b>ORANGE &amp; GINGER HIGHBALL</b>	
		Forest Everleaf/Fever-Tree Ginger ale/orange	

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## THE LEGEND OF GORAM AND VINCENT

Two local giants, Goram and Vincent – liked the same woman, the beautiful Avona. She offered herself to whichever of them could drain the lake. Goram, drank a giant quantity of ale whilst working and fell asleep, whilst Vincent finished and won Avona's affections. When Goram woke up, he was so distraught at losing that he stamped his foot in a pit, creating The Giant's Footprint in the gorge.

### NIBBLES

Petit Lucques olives (vgi) £5.95  
 San Francisco sourdough £4.95  
 Lincolnshire poacher butter (v)  
 Padron peppers £5.95  
 Chimichurri (vgi)

Bone marrow £10.95  
 Gremolata, pickled shallot, watercress, focaccia  
 Whipped smoked cod roe £8.50  
 Yuzu pearls, focaccia  
 Roasted garlic houmous £7.50  
 Pomegranate, dukkha, flat bread (vgi)

### STARTERS

Roasted red pepper & tomato soup £8.95  
 Basil, parmesan croute (vgia)  
 Jerusalem artichoke a la Grecque £10.50  
 whipped vegan feta & tofu, pickled celery,  
 butter leaves, truffle (vgi)  
 Burrata & heritage tomato salad £11.95  
 Mint pesto, balsamic (v)

Pork rillettes £10.95  
 Sourdough, pickled mustard seeds, cornichons  
 Mackerel £10.50  
 Treacle soda bread, crème fraîche, chive,  
 apple, radish  
 Argentinian red prawns £17.95 / £6.00 supp  
 Coriander, burnt chilli, lime butter

### MAINS

Charred heritage carrots £19.95  
 Whipped feta, herb roasted carrots with  
 spiced dressing, chickpeas (vgi)  
 Celeriac steak £19.95  
 Caper & golden raisin dressing, wild mushrooms,  
 crispy enoki mushroom (vgi)  
 Honey & soy glazed tuna £29.95 / £5.00 supp  
 Sesame, bok choy, kimchi, crispy glass noodle  
 Monkfish & chicken wings £27.50 / £2.50 Supp  
 Miso glaze, vadouvan sweetcorn purée, charred corn,  
 charred leeks, chicken butter sauce

Skate wing au poivre £25.95  
 Peppercorn sauce, watercress, fries  
 Rose harissa chicken brochette £19.95  
 Grilled aubergine & courgette, pickled red cabbage,  
 minted yogurt, dukkah, pomegranate, grilled flatbread  
 Grilled pork loin & Argentinian red prawn £24.95  
 Black garlic, crispy pork skin, charred baby gem,  
 chimichurri  
 Lamb rump £28.50 / £3.50 supp  
 Heritage tomato & basil salad, anchovies,  
 caperberries, garlic houmous, salsa verde

## OUR GRILL

All of our produce is meticulously cooked over coals on our Argentinian fire pit, or 'Asado,' a symbol of Goram's foot within the Gorge, by our skilled 'Asadors.' This grilling technique, known as 'Parrilla', dates back to the era of the 'Gauchos', the legendary Argentinian cowboys.

### STEAKS

See blackboard for our signature cuts of grass-fed West Country Beef. All steaks are dry-aged on the bone for a minimum of 28 days. Rested in beef tallow, served with watercress and fries.

Flat iron 220g £25.00	Sirloin 250g £42.95 / £17.95
Rump 300g £36.50 / £11.50 supp	Fillet 200g £39.50 / £14.50 supp
Rib eye 250g £61.95 / £36.95 supp	T bone 500g £62.95 / £37.95 supp

Sauces all £3.50: Peppercorn / Béarnaise (v) / Sauce Diane (v) / Garlic butter (v)  
 Chimichurri (vgi) / Blue cheese sauce (v)

### SIDES ALL 5.95

Fries (v)	Creamed spinach, nutmeg (v)
Truffle mash (v)	Grilled sprouting broccoli, Beurre Noisette (v)
Fire roasted new potatoes, Marmite butter (v)	Chargrilled hispi cabbage Wasabi mayo, crispy onions (v)

### DESSERTS

Yuzo posset £10.95	Bread & butter pudding £8.95
Rhubarb compote, candied orange, meringue, shortbread (v)	Cotswolds Cream liqueur, candied macadamia nuts
Oriado Valrhona chocolate terrine £9.50	Glaces et sorbets (v) £2.95 per scoop
Cherry, candied hazelnut, chantilly cream (vgi)	Clifton Puff £9.50
Burnt honey & whiskey parfait £9.95	Godminster cheddar, poached fruit (v)
Honeycomb, apricot gel, chocolate soil	Harvey & Brockless cheese £12.95
	Selection of cheese, biscuits, chutney

Supplement apply to some dishes for dinner inclusive guests, as indicated. Hotel residents on a dinner inclusive package can choose 2 or 3 courses (dependent on package) from Starter and/or Desserts and Grill and/or Main, with a side dish or sauce.

For special dietary requirements or allergy information, please speak with a member of our team before ordering. To prioritise your safety, we're unable to modify dishes for allergens. However, a full allergen matrix is available. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. (VGI) = Does not include any ingredients derived from animals. (VGIA) = Alternative available that does not include any ingredients derived from animals. (V) = Vegetarian. Cheese boards may contain unpasteurised cheese. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.



For further information on allergens please scan here.

HOTELDUVIN.com

# DAILY SPECIALS

Making everyday at  
Goram & Vincent special

MAIN COURSE & DRINK | 19.95  
175ml glass of house wine  
/a beer or soft drink

Please ask your server  
& brighten up your day

Monday

CHARRED HERITAGE CARROTS

Tuesday

CORN FED CHICKEN BREAST

Wednesday

CHARGRILLED SEA BASS

Thursday

STEAK NIGHT  
50% OFF STEAKS

Friday

BEER BATTERED HADDOCK

Saturday

CHATEAUBRIAND FOR 2  
\*£15 Supp per person

Sunday

ROAST SIRLOIN OF BEEF

## TASTING MENU

FOR A TRUE TASTE  
OF GORAM & VINCENT

A wonderful way to explore a  
range of our classic dishes and  
wines is with our Tasting Menu,  
featuring five courses  
with wine pairings.

59.95 PER PERSON

(based on minimum of two sharing)

## SUNDAY LUNCH

Dating back to King Henry VII, meats  
were traditionally roasted in front  
of a fire on a Sunday. Since the 15th  
century, the royal bodyguards have  
been known as 'Beefeaters' because of  
their love of roast beef. In the 18th  
century the French started calling  
Englishmen 'rosbifs'. Our Sunday  
'rosbif' starts with a choice of  
starter followed by a roast or main  
and finally a delicious dessert.

2 courses 27.95 / 3 courses 32.95

## SET MENU

3 COURSES SERVED  
WITHIN 30 MINUTES  
Monday-Thursday  
lunch only

ROASTED GARLIC HOUMOUS (VGI)

ROSE HARISSA CHICKEN  
BROCHETTE

CHARRED HERITAGE CARROTS (VGI)

YUZO POSSET

19.95

Includes 175ml glass of house  
wine/a beer or soft drink

## PRIX FIXE

MONDAY-SUNDAY

LUNCH\* | EARLY DINNER (5:00PM-7:00PM)

2 COURSES 24.95 / 3 COURSES 29.95

ROASTED RED PEPPER & TOMATO SOUP (VGIA)

PORK RILLETTES

MACKEREL

JERUSALEM ARTICHOKE A LA GRECQUE

ROSE HARISSA CHICKEN BROCHETTE

CELERIAC STEAK (VGI)

SKATE WING AU POIRVE

FLAT IRON STEAK

YUZO POSSET

ORIANO VALRHONA CHOCOLATE TERRINE

GLACES ET SORBETS

SELECTION OF CHEESE

\*EXCLUDES SUNDAY LUNCH

## STEAK NIGHT

50% off all steaks / Every Thursday night

## CHATEAUBRIAND & MALBEC

Chateaubriand perfectly paired with a bottle  
of Argentinian Malbec/served with classic trimmings  
for two or more to share

39.50 per person... saving over 24%!  
Available Sunday-Thursday for dinner

CHATEAUBRIAND 500G

Pommes frites and peppercorn sauce

A BOTTLE OF MALBEC BY HOTEL DU VIN  
Mendoza/Argentina

## TASTING MENU

EACH COURSE HAS BEEN EXPERTLY PAIRED BY OUR GROUP SOMMELIER  
WITH A GLASS OF WINE TO COMPLEMENT THE DISH

### ROASTED RED PEPPER & TOMATO SOUP

Basil/Parmesan croute (VGIA)

Wine Pairing: Cuma Torrontes/Cafayate/Argentina (125ml glass)

### MACKEREL

Treacle soda bread/creme fraiche/chive/apple/radish

Wine Pairing: Atlantico Sur/Albariño/Familia Deicas/Uruguay (125ml glass)

### LAMB RUMP

Heritage tomato & basil salad/anchovies/caperberries/garlic houmous/salsa verde

Wine Pairing: Malbec by Hotel du Vin/Mendoza/Argentina (175ml glass)

### YUZO POSSET

Rhubarb compote/candied orange/meringue/shortbread

Wine Pairing: Licor de Tannat/Familia Deicas/Uruguay (50ml glass)

### SELECTION OF CHEESE

Biscuits & chutney

Wine Pairing: 'Dry Farmed' Carignan/Debajo/Central Valley/Chile (125ml glass)

59.95 PER PERSON

(based on minimum of two sharing)

Sample menu/dishes and wines are subject to seasonal variations

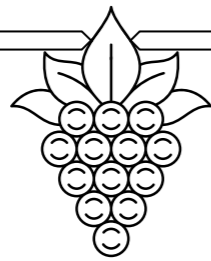
Vegan alternative available

Please be aware that the Tasting menu does not cater for specific allergens, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. (VGI) = Does not include any ingredients derived from animals. (VGIA) = Alternative available that does not include any ingredients derived from animals. (V) = Vegetarian. Cheese boards may contain unpasteurised cheese. All of our prices include VAT. discretionary service charge of 12.5% will be added to your bill.



For further  
information  
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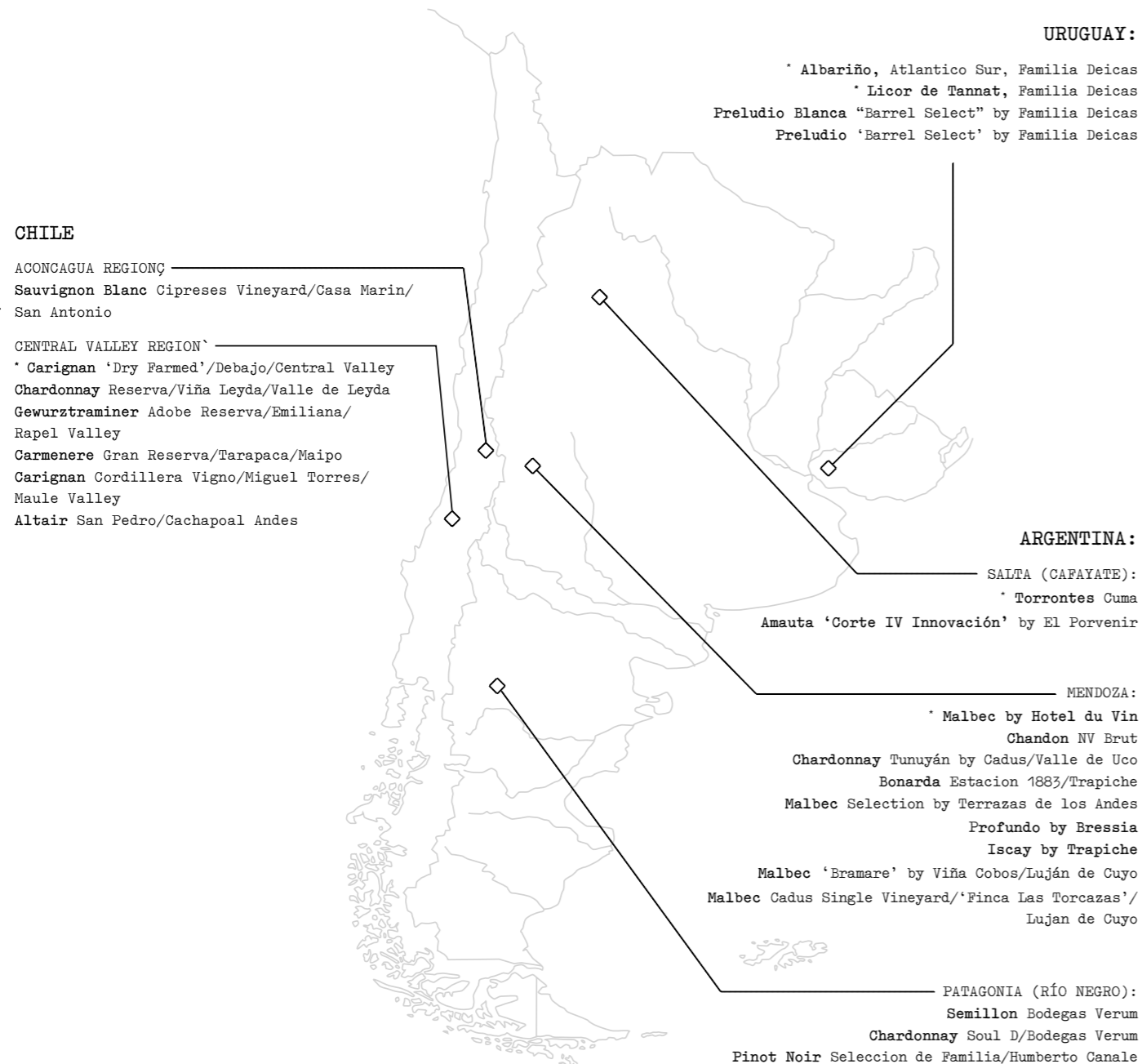
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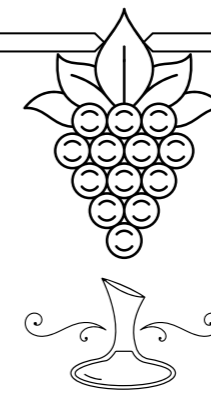
**GORAM & VINCENT WINE LIST**

Wine; one of the core features of Goram & Vincent at the Avon Gorge Hotel, in the heart of Bristol's stunning Clifton Village. We are here to assist should you wish to explore and discover new varieties. Our expert in-house wine ambassadors and bar teams can draw from a cellar boasting an extensive array of wines, with a particular emphasis on South America, which is the focal point of our cuisine. You will find us passionate, yet unpretentious; enthusiastic, but not elitist.

In the map below you will find an overview of the three primary countries within South American we have focused upon whilst curating this wine list, highlighting the most renowned wine-growing regions. From Familia Deicas, the legendary third generation wine family in Uruguay to the remote and outstanding wine region of Cafayate in Salt Province, Argentina. Then of course several classics from Mendoza in Argentina and the Central Valley in Chile. We have meticulously selected wines from across these three countries, to provide a range of options for all tastes and occasions that harmonise with our dishes on our menu. Complemented by an extensive array of wines, from around the world, from traditional quality Bordeaux and Burgundy through to upcoming regions and producers from the New World.



\* This symbol shows wines that are available by the glass.



**TO DECANT OR NOT TO DECANT?**

The question of 'should wine always be decanted' is regularly asked by our guests. Before we can answer this let us look at the two main reasons why we decant wine. Firstly, to oxidate the wine through the transfer of wine from the bottle to the decanter, and the increased surface area of the wine to air contact in the decanter. This oxidation helps to soften the acidity in the wine and makes the wine 'smoother' and more enjoyable to drink. Secondly, the process of decanting helps to remove any sediment from the wine. However, does this mean that all wines should be decanted, and the answer is no!

Styles of wine that get the most benefit from being decanted are those either with high levels of sediment or bigger more full-bodied reds such as Barolo from Italy and Cabernet based wines. These styles of wine are full bodied and high in tannins, the decanting process therefore helps to make these wines softer and more enjoyable to drink. Other wines, for instance most whites and lighter reds such as Pinot Noir, tend not to benefit from the decanting process and may even deteriorate from being decanted. However, ultimately the choice of whether you wish to have your wine decanted or not is yours, we will just recommend the wines that benefit most from the decantation process.

**GORAM & VINCENT WINE LIST**

**CHAMPAGNE & SPARKLING WINE**

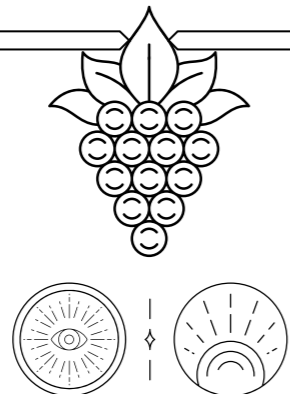
	glass 125ml	bottle 750ml
EINS, ZWEI, ZERO, RIESLING Leitz/Germany (Alcohol-Free)	4.95	27.95
PROSECCO, EXTRA DRY NV Fiol/Veneto/Italy	7.95	42.95
HENNERS BRUT NV East Sussex/England	11.95	67.95
CUVÉE HOTEL DU VIN Lombard/France	12.50	72.95
LANSON PÈRE ET FILS France	15.95	92.95
LANSON ROSÉ France	16.95	99.95

**WHITE WINE**

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON BLANC Anciens Temps/Vin de France	6.95	9.95	18.95	27.95
MUSCADET Sèvre-et-Maine sur Lie La Bretesch/Jérémie Huchet/France	7.95	11.50	22.50	32.95
TORRONTES Cuma/Cafayate/Argentina (Organic)	7.95	11.50	22.50	32.95
PINOT GRIGIO Puiatti/Friuli-Venezia Giulia/Italy	8.95	12.50	24.95	36.95
VIOGNIER Les Iles Blanches/Cellier des Chartreux/IGP Gard/France	9.50	13.50	26.95	39.95
SAUVIGNON BLANC Crowded House/Marlborough/New Zealand	9.50	13.50	26.95	39.95
ALBARIÑO Atlantico Sur/Familia Deicas/Uruguay	10.50	14.95	28.95	42.95
CHARDONNAY Kendall Jackson/Vintners Reserve/California/USA	11.95	16.95	33.50	49.95

**ROSÉ WINE**

	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml	magnum 1500ml
MAISON ROSÉ Anciens Temps/Vin de France	6.95	9.95	18.95	27.95	
ROSÉ SAUVAGE BY HOTEL DU VIN Clare Valley/South Australia	8.95	12.50	24.95	36.95	
PROVENCE ROSÉ Chateau Léoube/Côtes de Provence/France (Organic)	11.95	16.95	33.50	49.95	97.95
SECRET DE LÉOUBE Côtes de Provence/France (Organic)				59.95	



### OLD WORLD vs NEW WORLD

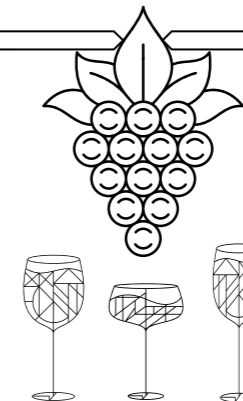
Terms used frequently in the wine world, but what do they really mean? Well, there are a number of differences between New World and Old World wine growing countries and all of them have exceptions to the rules! Primarily most European countries are classed as Old World, since wine making originated in these countries and dates back hundreds of years. However, a more significant difference is the labelling terminology. Most wines that originate from Old World countries, such as France, Spain and Italy, are named after the place where they are produced. Whereas wines from the New World are often named after the grape variety or the brand name given by the producer, or both! For example, Chablis, Bordeaux, Rioja, Barolo, Sancerre and Champagne are all places that are iconic for producing wines and they all have strict laws over what they can and cannot do in their grape growing and wine making, even down to which varieties they can or cannot grow. The New World does not have the same type of laws, hence you can have a 'Chardonnay' labelled wine from all over the world. However, unless you know which Old World wine region is permitted to grow which varieties you may not know that Chablis make wines from Chardonnay grapes and Sancerre from Sauvignon Blanc grapes!

### GORAM & VINCENT WINE LIST

RED WINE	glass 175ml	glass 250ml	carafe 500ml	bottle 750ml
MAISON ROUGE Anciens Temps/Vin de France	6.95	9.95	18.95	27.95
NERO D'AVOLA La Segreta/Planeta/Sicily/Italy	7.95	11.50	22.50	32.95
CARIGNAN 'Dry Farmed'/Debajo/Central Valley/Chile	8.95	12.50	24.95	36.95
MALBEC BY HOTEL DU VIN Mendoza/Argentina	9.50	12.95	24.95	37.95
BEAUJOLAIS Brouilly/Louis Tete/France	9.50	13.50	26.95	39.95
BORDEAUX SUPÉRIEUR 'Tradition' Château Penin/France	11.50	15.95	31.50	46.95
PINOT NOIR Seifried Estate/Nelson/New Zealand	11.95	16.95	33.50	49.95
RIOJA RESERVA Lealtanza/Altanza/Spain	12.50	17.95	35.50	52.95

### DESSERT WINES & PORT

	glass 50ml	glass 100ml	bottle
MOSCATO D'ASTI Alasia/Italy (750ml bottle)			26.95
TOKAJI Late Harvest by Royal Tokaji/Hungary (500ml)	5.00	9.95	46.95
LICOR DE TANNAT Familia Deicas/Uruguay (500ml)	6.00	11.95	56.95
RESERVE BLENDED PORT Six Grapes by Graham's/Portugal (750ml)	3.00	5.95	36.95
10 YEAR OLD TAWNY Graham's/Portugal (750ml)	4.00	7.95	49.95
20 YEAR OLD TAWNY Graham's/Portugal (750ml)	6.00	11.95	84.95



### WINE GLASS SHAPES

The bigger the glass, the better the wine, right? Wrong! The correct wine glass shape and size is more about matching with the style of the wine than the quality of it. For example, a high-acid white wine such as Sauvignon Blanc, no matter what the quality, will always be best enjoyed in a smaller wine glass.

Whereas a Pinot Noir or an oaked Chardonnay should be in a larger more bulbous 'Burgundy' wine glass and a full-bodied red, such as a Cabernet Sauvignon in a tall, larger 'Bordeaux' wine glass.

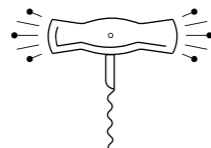
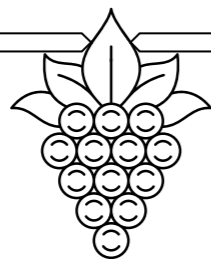
There are a number of considerations in matching wine style and wine glass shape including the way our nose and sense of smell receive these wines, but the main reason is the consideration of which parts of the tongue, the 'palate', we wish the wine to be received by. The palate has different sections that identify the various elements of the wine. The glass shape helps to position the wine correctly around the palate whilst being drunk, to maximise the enjoyment of that style of wine. So, when wine is served in the correct glass it can make a huge difference to the enjoyment of that wine!

### GORAM & VINCENT SIGNATURE SELECTION

#### CHAMPAGNE & SPARKLING WINE

	bottle 750ml
JANSZ/CUVEE ROSÉ/NV Tasmania/Australia	56.95
CHANDON NV Brut/Mendoza/Argentina	64.95
LOMBARD/LANC DE NOIR/BRUT NATURE Grand Cru/Verzenay	112.95
LANSON/BLANC DE BLANCS France	129.95
LAURENT-PERRIER VINTAGE France	132.95
GRAND SIÈCLE BY LAURENT-PERRIER France	269.95

125ml glasses also available on bottles with by the glass prices, excluding Dessert Wines & Port. A discretionary service charge of 12.5% will be added to your bill. All prices in GBP and include VAT. For special dietary requirements or allergy information, please speak with our staff before ordering.



### CORK vs SCREW CAP

Wine makers have lots of options now on how to seal their wine bottles. Real cork, artificial cork, plastic corks, screw caps, even glass stoppers are all available, but does the choice of stopper really make a difference? There are benefits to various bottle stoppers, so let's look at the top two options. Firstly, real cork has the romance and historical significance and is believed to be very important to the maturing process of wines that need time to age. However, the chances of a faulty wine from a bottle with a real cork is higher! Screw cap wines are more sustainable, cheaper and far less likely to cause a wine fault, but they do not have the same romance and presentation as a cork, nor do they have the same impact on the aging process.

Overall our take on it is that for a wine that does not need to age to improve, such as a high-acid white made to be drunk young and fresh, a screw cap is ideal, but for a wine than needs time to age, such as a premium Bordeaux, we prefer the benefits of real cork.

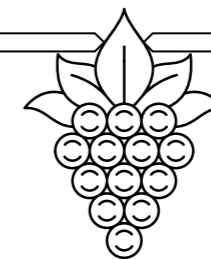
### GORAM & VINCENT SIGNATURE SELECTION

#### WHITE WINE - SOUTH AMERICA

	bottle 750ml
CHARDONNAY Reserva/Viña Leyda/Valle de Leyda/Chile	36.95
GEWURZTRAMINER Adobe Reserva/Emiliana/Rapel Valley/Chile (Organic)	36.95
SEMILLON Bodegas Verum/Patagonia/Argentina	42.95
CHARDONNAY Soul D/Bodegas Verum/Patagonia/Argentina	62.95
SAUVIGNON BLANC Cipreses Vineyard/Casa Marin/San Antonio/Chile	65.95
CHARDONNAY Tunuyán by Cadus/Valle de Uco/Mendoza/Argentina	67.95
PRELUDIO BLANCA "Barrel Select" by Familia Deicas/Juanico/Uruguay (Chardonnay/Viognier/Pinot Gris blend)	68.95

#### WHITE WINE - REST OF THE WORLD

	bottle 750ml
FLORÃO Quinta da Fonte Souto/Alentejo/Portugal	39.95
GAVI DI GAVI La Minaia/Nicola Bergaglio/Italy	43.95
RIESLING Trimbach/Alsace/France	48.95
ALBARIÑO Lías by Martin Codax/Rías Baixas/Spain	48.95
SEMILLON Vergelegen Reserve/South Africa	49.95
GEWURZTRAMINER Classic/Hugel/Alsace/France	54.95
SANCERRE 'Le Pierrier'/Domaine Thomas/Loire Valley/France	72.95
POUILLY-FUMÉ Villa Paulus/Domaine Masson-Blondelet/Loire Valley/France	74.95
CHABLIS 1ER CRU Montmains/Olivier Tricon/Chablis/France	74.95
CHARDONNAY Patz and Hall/Sonoma Coast/California/United States	94.95
CONDRIEU La Petite Côte/Yves Cuilleron/Rhône Valley/France	102.95
MEURSAULT Bouchard Père & Fils/Burgundy/France	129.95
PULIGNY MONTRACHET Domaine Pernot Belicard/Burgundy/France	132.95



### GORAM & VINCENT SIGNATURE SELECTION

#### RED WINE - SOUTH AMERICA

	bottle 750ml
CARMENERE Gran Reserva/Tarapaca/Maipo/Chile	38.95
BONARDA Estacion 1883/Trapiche/Mendoza/Argentina	42.95
CARIGNAN Cordillera Vigno/Miguel Torres/Maule Valley/Chile	48.95
AMAUTA 'CORTE IV INNOVACIÓN' by El Porvenir/Cabernet Franc/Malbec blend/Cafayate/Argentina	57.95
MALBEC Selection by Terrazas de los Andes/Mendoza/Argentina	58.95
PINOT NOIR Seleccion de Familia/Humberto Canale/Patagonian/Argentina	62.95
PROFUNDO BY BRESSIA Malbec/Cabernet Sauvignon/Merlot & Syrah blend/Mendoza/Argentina	68.95
PRELUDIO 'Barrel Select' by Familia Deicas/Tannat/Bordeaux blend/Juanico/Uruguay	76.95
ISCAY BY TRAPICHE Malbec/Cabernet Franc blend/Mendoza/Argentina	78.95
MALBEC 'Bramare' by Viña Cobos/Luján de Cuyo/Mendoza/Argentina	89.95
MALBEC Cadus Single Vineyard/'Finca Las Torcasas'/Lujan de Cuyo/Mendoza/Argentina	92.95
ALTAIR San Pedro/Cabernet Sauvignon/Bordeaux blend/Cachapoal Andes/Chile	129.95

#### RED WINE - REST OF THE WORLD

	bottle 750ml
SPÄTBURGUNDER Trocken/Messmer/Germany	45.95
SHIRAZ The Riebke, Teusner/Barossa Valley/South Australia/Australia	54.95
ALTITUDES RED Ixsir/Lebanon	54.95
ZINFANDEL Edmeades/Mendocino County/California/USA	56.95
CABERNET SAUVIGNON Thelema/Western Cape/South Africa	62.95
RIOJA Reserva/Unica/Sierra Cantabria/Spain	68.95
MARANGES 1ER CRU La Fuisse/Burgundy/France	74.95
CHATEAUNEUF DU PAPE Domaine Chante Cigale/Southern Rhône/France	76.95
AMARONE Della Valpolicella/Reius/Sartori/Italy	88.95
MARGAUX Château Tayac/Bordeaux/France	92.95
PINOT NOIR Adelsheim/Willamette Valley/Oregon/USA	99.95
SAINT-ÉMILION GRAND CRU Château Tour Baladoz/Bordeaux/France	102.95
CABERNET SAUVIGNON Palermo by Orin Swift/Napa Valley/California/USA	104.95
MAS LA PLANA Cabernet Sauvignon/Familia Torres/Penedès/Spain	106.95
POMEROL Château Mazeyres/Bordeaux/France	112.95
CHASSAGNE-MONTRACHET Thomas Morey/Rouge Vieilles Vignes/Burgundy/France	114.95
BAROLO Proprietà Fontanafredda/Fontanafredda/Italy	119.95
GEVREY-CHAMBERTIN Joseph Drouhin/Burgundy/France	129.95
CÔTE RÔTIE Guigal/Brune et Blonde/Rhône Valley/France	134.95
SAINT-JULIEN Château Talbot/Grand Cru Classé/Bordeaux/France	149.95

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