THE

GAINSBOROUGH

BRASSERIE

Dinner Menu

STARTERS

2 Courses £45 / 3 Courses £55

Pumpkin & Ginger Soup – Coconut and Pumpkin Seed Sambal

St. Austell Bay Mussels – Shallot, Garlic and White Wine Sauce

Salmon Rillette – Toasted Sourdough and Soft Herbs

Fresh Burrata – Grilled Market Vegetables and Pomegranate Molasses

Pork & Game Terrine – Celeriac Remoulade and Cornichons

MAINS

Creedy Carver Duck Breast - Redcurrant Jus, Pomme Purée and Baby Leeks

8oz Himalayan Salt Aged Fillet Steak – Dorset Watercress, Koffmann Fries, Béarnaise or Peppercorn Sauce (£10 Supplement)

Confit Pork Belly - Potato Terrine, Pumpkin Purée, Charred Sprouts and Pancetta

Market Fish – Shellfish Sauce, Pink Fir Potato, Fennel and Orange

Mushroom Wellington – Wild Mushroom Sauce, Roast Baby Carrots

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SIDE DISH

£5 supplement per dish

Koffmann Fries Pomme Purée Brussel Sprouts and Pancetta

Gem Lettuce – Anchovy and Aged Parmesan

DESSERTS

Chocolate Mousse, Salted Caramel and Hazelnuts

Prune and Armagnac Crème Brûlée with Shortbread

Selection of Sorbet

Local selection of cheese with House Chutney and crackers

Please inform your server for any allergies or dietary requirements.
A discretionary service charge of 12.5% will be added to your bill. Prices include VAT.

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SPARKILING & CHAMPAGNE

		125ml	Bottle
Nyetimber, Classic Cuvee, England	NV	15	70
Billecart Salmon Brut, Ay, France	NV	19	75
Billecart Salmon Rosé, Ay, France	NV	25	98
Billecart Salmon Blanc de Blanc	NV		99
Bollinger Special Cuvée, Ay, France	NV		120
Dom Perignon, Reims, France	2013		250
Krug Grande Cuvée, Reims, France	NV		275

WHITE WINE

		175ml	Bottle
Trebbiano, Le Coste, Poderi dal Nespoli, Italy	2021	9	28
Verdejo, Cuatro Ruedas, Spain	2021	9.5	32
Chenin Blanc, Stellenrust, Stellenbosch, South Africa	2022		34
Picpoul de Pinet, Cap Cette, Coteaux du Languedoc, France	2022	10	35
Pinot Gris, Jean Biecher, Alsace, France	2021		35
Gewurztraminer, Jean Biecher, Alasce, France	2021		37
Vouvray, Clos de Nouys, Loire Valley, France	2021		40
Grillo, Naturalmente Bio, Sicilia, Italy	2020		41
Albariño, Domingo Martin, Rias Baixis, Spain	2021		42
Riesling, Forge Cellars, Finger Lake, New York, USA	2017		58
Sancerre, Les Collinettes, Joseph Mellot, Loire Valley, France	2021		60
Chablis, Domaine Jean Defaix, Burgundy, France	2022	16.50	60
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	2021	17	62

ROSE WINE

Balfour, Nannete's Rosé, Kent, England	2022	14	50
Mirabeau, Rosé Pure, Côtes de Provence, France	2021	15	52

RED WINE

Sangiovese, Fico Grande, Poderi dal Nespoli, Italy	2020	9	28
Carménère, Lorosco Reserva, Colchagua, Chile	2020	9.5	32
Carignan, Gran Ducay Gran Reserva Tinto Carinena, Spain	2013	10	30
Zinfandel, Ironstone, Old Vine, Lodi Country, California, USA	2018		40
Pinot Noir, Le Versant, Languedoc-Roussillon, France	2021	13	40
Malbec, Catena Appellation, Vista Flores, Mendoza, Argentina	2021	13.50	44
Rioja, Bhilar, Alavessa, Spain	2018		49
Shiraz, Battle of Bosworth, Puritan, Organic, McLaren Vale, Australia	2021		50
Rioja, Phincas Alavesa, Spain	2018		55
Rosso di Montalcino, Talenti, Tuscany, Italy	2021		55
Chianti Classico, Castellare di Castellina, Tuscany, Italy	2021		55
Cabernet Sauvignon, Xanadu Estate, Margaret River Australia	2018		60
Tabula, Ribera del Duero, Spain	2015		64
Margaux, K de Kirwan, Bordeaux, France	2016		75

DESSERT WINE

		125ml	
Royal Tokaji Late Harvest, Hungary (50cl)	2018	12.5	46
Petit Guirard, Sauternes, Bordeaux, France (37.5cl)	2020	14	50

Vintages are subject to change. Wines by the glass are also available in 125ml.