

DAN MOON  
at the  
GAINSBOROUGH  
RESTAURANT

**7 COURSE TASTING MENU**

**£80 per person**

Optional Wine Flight - £50

**Chicken Tea,**

Textures of Onion, Smoked Chicken Breast

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**Jerusalem Artichoke Velouté,**

Goat's Curd, Black Truffle, Sherry Vinegar Gel  
*Verdejo, Cuatro Rayas, 2016 Rueda, Spain*

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**Smoked Fillet of Beef,**

Pané Quail Egg, Foie Gras, Fennel  
*Pinot Gris, Jean Biecher, 2016 Alsace, France*

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**Sautéed Scallop,**

Shellfish Risotto, Yuzu, King Prawn, Seaweed  
*Stellenrust Chenin Blanc, 2017 Stellenbosch, South Africa*

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**Roast Creedy Carver Duck,**

Confit Spring Roll, Plum, Sesame  
*Gran Ducay, Grand Reserva, 2010 Carinena, Spain*

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**Dark Chocolate Delice,**

Salted Caramel Ice Cream, Hazelnuts, Vanilla  
*Maury, Domaine Lafage, 2016, Languedoc-Roussillon, France*

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**Lemon Mousse,**

Cranberry Sorbet, Lemon Balm, Meringue, Passion Fruit  
*Valdivieso Eclat Botrytis Semillon, 2013 Curicó Valley, Chile*

We kindly ask that tasting menu is taken by the entire table. The last order for the tasting menu is 9pm.

All menu prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. If you require further information on ingredients which may cause allergic reactions, or if you have any intolerances, please speak to a member of the restaurant team before you order your meal so that we can minimise the risk of cross contamination during the preparation and service of your food.