

THE
GAINSBOROUGH
BATH SPA

Dinner A La Carte Menu

STARTERS

Caramelised White Onion Veloute,
Hazelnut Puree, Wild Mushrooms, Pané Quail Egg, Truffle
£10.50

Chicken Liver Parfait,
Apple Sorbet, Walnut and Apple Granola, Apple Blossom
£12.50

Cured Loin of Mendip Venison,
Beetroot Quinoa, Goats Curd, Pickled Asian Pear
£12.50

Sautéed Scallop,
Cured Salmon, Asparagus Salad, Wasabi, Duck Egg Mayonnaise
£13.50

Smoked Mackerel,
Smoked Salmon Mousse, Pickled Vegetables, Tomato Jelly, Yuzu Caviar
£12.50

MAIN COURSES

Stuffed Courgette Flowers,
Pea and Mint Agnolotti, Spring Vegetables, Broad Beans
£24.50

Fillet of Plaice,
Morel's, Wild Garlic Risotto, King Prawn Bisque
£28.50

Curried Fillet of John Dory,
Saag Aloo, Cauliflower, Shallot Bhaji
£28.50

Roasted Best-End of Lamb,
Stuffed Courgette Flowers, Pea and Mint Agnolotti, Carrot, Parmesan Broth
£28.00

Roast Creedy Carver Duck,
Confit Leg Spring Roll, Plum Purée, Sesame
£27.50

DESSERTS

Chocolate Ganache,

70% Valhrona Chocolate, Peanut Mousse, Banana Ice-Cream, Vanilla Mouseline
£9.50

Lemon Parfait,

Raspberry Sorbet, Lavender Sugar, Lemon Balm
£9.50

Salted Caramel Tart,

Ginger and Chocolate Macaroon, Walnut, Cocoa Nib Ice-Cream
£9.50

Buttermilk Panna Cotta,

Strawberry Sorbet, Caramelised White Chocolate, Basil, Spelt
£9.50

Selection of Local Artisan Cheeses

Local Chutneys, Home-made Biscuits
£11.50

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 you an allergy or intolerance, please speak to a member of the restaurant team before you order your meal. If you do have a food allergy, you should inform one of our restaurant team so we can minimise the risk of cross contamination during the preparation and service of your food.