

DAN MOON
at the
GAINSBOROUGH
RESTAURANT

DINNER À LA CARTE MENU

STARTERS

Jerusalem Artichoke Velouté,

Panéed Quails Egg, Hazelnut Purée, Sherry Vinegar Gel, Truffle

£10.50

Chicken Liver Parfait,

Rhubarb Sorbet, Granola, Red Vein Sorrel

£12.50

Smoked Loin of Rabbit,

Confit Rabbit and Foie Gras Terrine, Pickled Radish, Sweetcorn

£12.50

Sautéed Scallop,

Lobster and Crab Risotto, Textures of Fennel

£13.50

Smoked Cured Salmon,

Beetroot Quinoa, Pickled Candied Beetroot, Oyster Leaf

£12.50

MAIN COURSES

Butternut Squash Samosas,

Lentils, Paneer, Cucumber and Mint Raita, Pumpkin

£25.50

Roasted Loin of Mendip Venison,

Goats Curd, Pomme Anna, Salt Baked Celeriac, Chanterelles, Black Pudding

£28.00

Fillet of Sea Bream,

Curried Butternut Squash, Cucumber and Mint Raita, Pumpkin, Coriander

£27.50

Roast Fillet of Halibut,

King Prawn, Haddock Chowder, Leeks, Yuzu

£28.00

Roast Creedy Carver Duck,

Confit Leg Spring Roll, Plum, Sesame

£28.50

DESSERTS

Chocolate Ganache,

Valrhona Chocolate, Honeycomb, Orange Sorbet, Ginger, Citra Cress
£9.50

Lemon Mousse,

Cranberry Sorbet, Lemon Balm, Burnt Meringue
£9.50

Salted Caramel Tart,

Banana Ice Cream, Peanut Butter Mousse, Vanilla
£9.50

Buttermilk Panna Cotta,

Apple Compote, Apple Sorbet, Almond Crumble
£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 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.