



The Gainsborough Restaurant at Willington Hall

Bouillabaisse – saffron aioli, harissa and prawn tortellini	8
Steak Tartare – confit egg yolk, crisp capers	8
Scallop – brown shrimp, salsify, celeriac, apple	8.5
Ravioli – chicken mousse, charred leek, pommes mousseline	7
Courgette – flower, red pepper, emulsion, tapenade	7
Cannon of lamb – artichoke barigoule, cocotte potato, kale	18
Cassoulet – smoked duck, Toulouse sausage, paprika	17
Salmon- pavé, clams, pomme purée, samphire, shredded sprouts	17
Gratin- butternut squash, blue cheese	16
Lobster Tail- poached, mango salsa, fondant potatoes, cauliflower	18
Chateaubriand for two to share- 16oz thick cut and sliced fillet steak, chips, onion rings, salad garnish, peppercorn sauce	50
Soufflé- chocolate, mint shortbread	7.5
Tart Tatin- apple, cinnamon, vanilla bean	7.5
Blue Cheese- poached pear, grape, walnut	7.5
Crème Caramel- suzette, tuille	6.5
Strawberry soup- chocolate ganache, champagne foam, basil crisp	7