



The Gainsborough Restaurant at Willington Hall

Cod – cheek, citrus white miso, pak choi, dukkah	7
Pigeon – chestnut, pine nut, apple	7
Foie gras – apricot, gingerbread, onion	8
Mackerel – rhubarb, radish, custard crumble	7
Sweetcorn – velouté, truffle, leek	6
Halibut – jersey royals, hens egg, wild garlic, chervil, saffron	18
Lamb- cannon, gnocchi, cauliflower, anchovy, sage, spring greens	19
Tuna – clams, romanesque, celeriac, sorrel, crab fritter, cocotte	19
Jacobs ladder- fondant, carrot, peanut, ponzu, tenderstem	17
Spring garden – risotto, basil, asparagus, peas, frizzee	15
Chateaubriand for two to share- 16oz thick cut and sliced fillet steak, chips, onion rings, salad garnish, peppercorn sauce	50
Banana- ginger, baby basil, honeycomb	7
Chocolate- delice, nougat, raspberry	7
Brie- raisin loaf, apricot, coriander	7
Lemon- mousse, meringue, thyme	7
Peach- melba, grand marnier, caramel	7