



The Gainsborough Restaurant at Willington Hall

Chowder – Seafood, poached egg, sumac	7
Scallop – St Jacques, parmesan gratin	8
Shoulder – Lamb, lyonnaise, red onion	7
Asparagus – Yellison goats curd, croutes, wirral watercress, honey	6
Assiette – Seafood, seabass, prawn, mussel, roasted new potatoes, Beurre blanc	18
Lamb- Rump, fondant, spiced carrot, bok choy, wild mushrooms, jus	19
Fillet – Beef, oxcheek pudding, sesame sugarsnaps, cauliflower, beer sauce	19
Tofu – Curry, coconut, rice, tenderstem	16
Chateaubriand for two to share- 16oz thick cut and sliced fillet steak, chips, onion rings, salad garnish, peppercorn sauce	50
Fondant – Chocolate, raspberry	7
Blue Cheese – Croute, chutney	7
Bakewell – Cherry, Soil	7
Panna Cotta – Vanilla Bean, toffee, walnut	7