

Willington Hall

Dinner at the Gainsborough

Starters

Soup	5.75
Handmade soft white roll topped with seeds and spices	
Mushrooms	6.50
Madeira, mushrooms and tarragon toasted sourdough	
Tarte Tatin	6.25
Red onions cooked slowly in red wine, port & honey in a puffed pastry tart with a goat's cheese crottin	
Chicken Terrine	6.95
Chicken and duck terrine, red onion jam, crispy bread, dressed baby leaf salad (sf/df)	
Sautéed prawns	9.50
Garlic & parsley butter, served with a crusty roll	

Mains

Vegetable Penne	11.50	
Roast vegetable and tomato penne pasta, olives, spinach, basil pesto (VV, GF option)		
Mackerel	16.50	
Baked whole mackerel, salsa verde, tomato and pickled onion salad, minted baby potatoes		
Duck	17.75	
Pan seared duck breast served pink, root vegetable dauphinoise, spring greens & plum jus		
Chicken	13.95	
Roast breast of chicken, mushroom & madeira sauce, creamed potatoes, buttered kal		
Steaks off the Grill	27.00	
Garlic & parsley butter, served with a crusty roll		
10oz Ribeye - 23.50	8oz Sirloin - 19.50	8oz Fillet - 27.00
Chateaubriand	59.00	
16oz Chateaubriand steak for two to share, vine roasted tomatoes, tenderstem broccoli, portobello mushroom, onion rings, hand-cut chips, salad garnish & peppercorn sauce		

Desserts

Cheesecake	6.50
Jonny's famous cheesecake & sorbet (ask for today's flavour)	
Rhubarb	6.75
Classic forced rhubarb crumble with stem ginger ice-cream	
Brownie	6.75
Warm peanut butter and chocolate brownie, white chocolate sauce, salted caramel ice-cream	
Caramel	6.75
Classic crème caramel with double cream	
Mousse	6.65
Chocolate and coconut mousse, baked pineapple, vanilla syrup (VV/GF)	
Cheese	7.95
Selection of three cheeses, crackers, chutney, celery & grapes	

For a more extensive menu, please see our bar menu. If you have any allergies or food intolerances, please ask a member of staff for allergen information. Weights accurate at time of cooking. V = Vegetarian, VV = Vegan, GF = Gluten-free.