

Dine

at the Gainsborough Restaurant, Willington Hall

Kedgerree

Spiced kedgerree style fishcake, topped with a soft poached egg, served with poppadum shards and mango mayonnaise 7.25

Rarebit

Portobello mushroom, Weetwood ale & mature cheddar cheese rarebit served on toasted brioche 6.25

Duck Pancake

Duck & Hoi Sin terrine, cucumber relish, spring onions & pancake croutes 6.75

Soup

Handmade soft white roll topped with seeds and spices 5.25

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Roast Leg of Lamb

Served with roast potatoes, bashed root vegetables, seasonal vegetables & a Yorkshire pudding 12.95

Roast Sirloin of Beef

Served with roast potatoes, bashed root vegetables, seasonal vegetables & a Yorkshire pudding 12.95

Trout

Chalk stream Trout, samphire, roasted root vegetables, pearl barley, beetroot coulis & basil oil 13.75

Hotpot

Lentil & root vegetable hotpot, pickled red cabbage, greens & crusty bread 11.75

Welsh Black Ribeye Steak

8oz Ribeye steak, vine roasted tomatoes, Portobello mushroom, garlic & thyme mashed potato 19.95

Chateaubriand

16oz Chateaubriand steak for two to share, vine roasted tomatoes, Portobello mushroom, onion rings, hand-cut chips, salad garnish & peppercorn sauce 52.00

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Orange

Blood orange tart, Cointreau ice-cream 6.50

Brûlée

Vanilla crème brûlée, caramelised sugar top and homemade shortbread biscuit 6.50

Cherry

Cherry & Almond Bakewell with custard and boozy cherries 6.50

Cheese

Selection of three chef selected cheeses, crackers, chutney, celery & grapes 7.95