

Sunday Dining

at the Gainsborough Restaurant, Willington Hall

Soup

Handmade soft white roll topped with seeds and spices 5.75

Prawn Cocktail

King prawn and crayfish in mango mayonnaise with buttered bloomer bread 6.95

Goats Cheese

Warm goats cheese, asparagus spears, roasted vine tomatoes and a drizzle of balsamic 6.25

Coronation Chicken

Curried chicken terrine, curried mayonnaise, mini naan bread 6.95

Calamari Salad

Crispy Calamari, fire roasted red peppers, spring onions & lime dressing 6.95

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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

Plaice

Plaice fillet, baby roasted jacket potatoes, fine beans, pink peppercorn, herb & watercress salad 13.95

Sweet Potato

Sweet potato and quinoa salad, rocket, coconut, pomegranate and harissa dressing 11.75

Welsh Black Sirloin Steak

8oz Sirloin steak, vine roasted tomatoes, Portobello mushroom, chips 18.95

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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Tarte Tatin

Pear tarte tatin with juicy green apple sorbet 6.75

Eton Mess

Deconstructed Eton mess; strawberries, raspberries, meringue shards, Chantilly cream & ice cream 6.75

White Chocolate

White chocolate fondant with raspberry ripple ice cream 6.75

Peach

Peach panna cotta with toasted peaches and granola 6.75

Cheese

Selection of three chef selected cheeses, crackers, chutney, celery & grapes 8.00