

Dining

at the Gainsborough Restaurant, Willington Hall

Soup

Handmade soft white roll topped with seeds and spices 5.75

Potted salmon

Salmon mousse layered with smoked salmon and served with crostini's & fresh leaves 7.50

Beetroot

Carpaccio of candy beetroot, potato rosti, roasted root vegetables, poached egg, spinach cream sauce & watercress (v) 6.25

Surf & turf

Braised belly pork, pan fried prawns, pea puree, black pudding crumb, crackling, lemon gel emulsion 7.75

Crispy duck salad

Sticky duck, mooli, carrot, coriander & sesame 6.95

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Pumpkin

Pumpkin & spinach cobbler, winter greens, pickled red cabbage (vv) 12.50

Swordfish

Oven baked with a warm Mediterranean salsa of tomatoes, olives, capers & pine-nuts, sautéed potatoes, fine beans & basil oil 15.25

Chicken

Butter chicken curry, rice, chickpea chana masala, mango chutney, naan bread, poppadum 13.95

Lamb

Rack of lamb, minted dauphinoise potatoes, Cavallo Nero, roasted beetroot, red currant jus 17.75

Welsh Black Steaks

10oz Ribeye	23.50	8oz Sirloin	19.50	8oz Fillet	27.00
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Served with vine roasted tomatoes, Portobello mushroom, chips, fries or garlic & thyme mashed potato

Chateaubriand

16oz Chateaubriand steak for two to share, vine roasted tomatoes, tender stem broccoli, Portobello mushroom, onion rings, hand-cut chips, salad garnish & peppercorn sauce 59.00

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Tiramisu

Classic tiramisu with cream, mascarpone & coffee-soaked sponge then topped with a dusting of cocoa 6.50

Apple & walnut crumble

Crumble tart with clotted cream ice cream 6.25

White chocolate

White chocolate croissant 'bread' & butter pudding with orange custard 6.75

Berries & cherries

Winter berries & cherries boozy trifle 6.25

Cheese

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