

THE
GAINSBOROUGH
BRASSERIE

STARTERS

Carrot and Coconut Soup – Toasted Pumpkin Seeds and Cold Pressed Rapeseed Oil £10

St. Austell Bay Mussels – Shallot, Garlic and White Wine Sauce £15 / £25

Grilled Octopus – Black Olive Tapenade and Crushed New Potatoes £15

Fresh Burrata – Grilled Market Vegetables and Pomegranate Molasses £10

Fillet of Beef Tartare – Egg Yolk and Herb Infused Sourdough £15

MAINS

8oz Himalayan Salt Aged Sirloin Steak – Dorset Watercress, Koffmann Fries, Béarnaise or Peppercorn Sauce £35

Day Boat Cornish Fish – Caper, Radish and Brown Shrimp Butter Sauce with Choice of Side Dish £Market

10oz Middle White Pork Chop – Black Lentils, Salsa Verde and Rainbow Chard £30

Orzo Pasta – Charred Corn, Pepper, Onion, Courgette, Whipped Feta and Vegan Pesto £20

SIDES

Koffmann Fries £5

BBQ Tenderstem – Chilli and Lemon £5

Gem Lettuce – Anchovy and Aged Parmesan £5

DESSERTS

Dark Chocolate Mousse – Toasted Hazelnuts, Brady-Soaked Prunes and Crème Fraiche £10

Lemon Tart – Torched Italian Meringue £10

Tiramisu £10

Sorbets – Raspberry, Lemon & Mango £10

Local West Country Cheese – Crackers & Quince Membrillo £15

Please inform your server for any allergies or dietary requirements.
A discretionary service charge of 12.5% will be added to your bill. Prices include VAT.