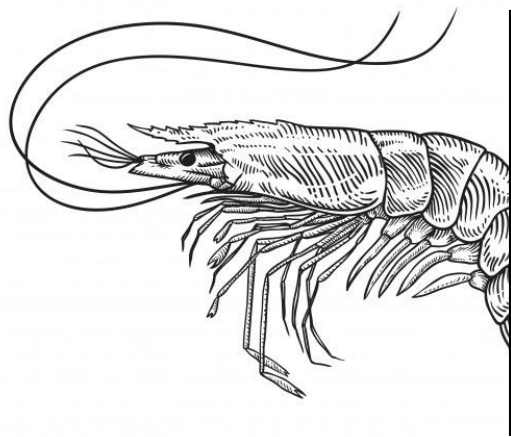




THE
GAINSBOROUGH
BRASSERIE

Dinner Menu

MAIN COURSES

ROTI CANAI WITH LENTIL CURRY £20

Crispy and fluffy grilled flat bread with tempered heritage spiced lentil curry and cauliflower hummus

FREE-RANGE CHICKEN RENDANG £25

Slow cooked free-range chicken with fragrant turmeric and chilli coconut gravy

SOUR AND SPICY KING PRAWNS £25

Crispy king prawns tossed in mild sweet, sour and spicy sauce with capsicum and honey pineapple

MARKET FISH £30

Pink fir potatoes, caponata and salsa verde

CHARRED DRY-AGED ANGUS RIB-EYE £45

A rich and perfectly marbled juicy 10oz rib-eye steak served with crispy, golden steak fries, vine ripened tomatoes, baby watercress & pickled onion salad and house-made Café de Paris butter with your choice of chimichurri or peppercorn sauce

HONEY MUSTARD CRUSTED RACK OF LAMB £45

Served with pomme purée, portobello mushroom confit, charred asparagus and chimichurri sauce

SPECIALITY PASTAS

PAPPARDELLE ANGUS RAGU £30

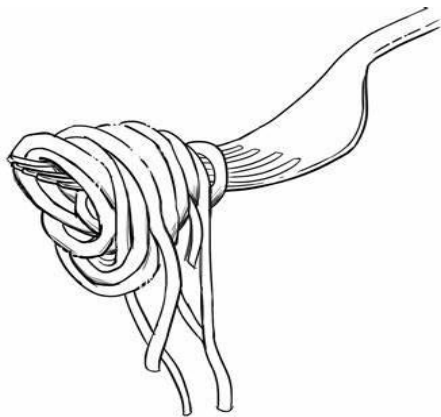
Pappardelle with a rich braised angus beef brisket confit scented with black pepper-parmesan crostini

YUKIBANA'S CREAMY SASHIMI PASTA £35

Yukibana's carbonara of the sea made with salmon, scallop, spotted shrimps, salmon roe, crab sticks – chilled capellini pasta tossed in a creamy egg yolk sauce

MISO LOBSTER LINGUINE £55

Linguine with miso-marinated fresh lobster, spring onion and garlic oil – sprinkled with chilli flakes



DESSERT

CHOCOLATE £10

Cocoa crust, brownie, chocolate ice cream and salted caramel sauce

PANDAN CRÈME BRULEE £10

Pandan custard and citrus honeycomb

TROPICANA £10

Fragrant coconut chiffon cake served with jivara mousse, mango curd and grilled pineapple

SELECTION OF ICE CREAMS £10

Please ask your server for today's selection

ARTISAN CHEESE PLATTER £15

Selection of local artisan cheeses, Bath Oliver Biscuits and homemade chutney

"We have combined the vivid and exciting flavours of the Far East with some international classics to create a menu of exceptional dishes – each one showcasing the best of local produce with modern and diverse cooking techniques. Our signature dish – Dancing Prawns – a must try from the kitchen team"

STARTERS

CREAM OF WILD MUSHROOM £10

Made with a blend of porcini, ceps and portobello mushrooms - served with arancini and drizzled with truffle oil

REFRESHING QUINOA SALAD £15

Mixed with pomegranate molasses, roasted butternut squash, kale, baby arugula and house dressing

CLASSIC CAESAR SALAD £15

Tossed with baby romaine hearts, crispy whitebait and poached Cornish hen's egg

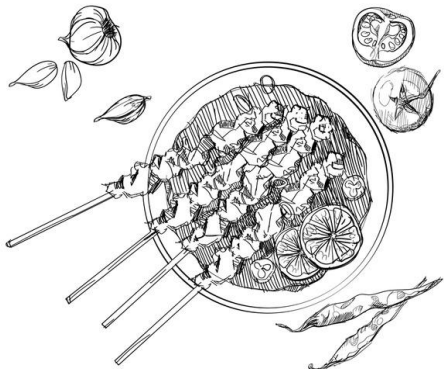
Add Grilled Salmon £5

Add Grilled Chicken Breast £5

DANCING PRAWNS £15

The talking point of any table, signature crispy hot wok'd prawns coated with our secret house-made citrusy aioli emulsion sprinkled with crystalised walnuts

CHAR-GRILLED SATAY SKEWERS £15



All menu prices are inclusive of VAT.

A discretionary service charge of 12.5% will added to the final bill

If you do have a food allergy, you should inform one of our restaurant team so we can minimize the risk of cross contamination during the preparation and service of your food.



THE
GAINSBOROUGH
BRASSERIE
Wine List

CHAMPAGNE & SPARKLING

		125ml	Bottle
Nyetimber, Classic Cuvée, England	NV	15	70
Billecart Salmon Brut, France	NV	19	75
Billecart Salmon Rosé, France	NV	25	98
Billecart Salmon, Blanc de Blanc	NV		99
Bollinger Special Cuvée, France	NV		120

WHITE WINE

		175ml	Bottle
Trebbiano, Le Coste, Poderi dal Nespoli, Italy	2021	9	28
Verdejo, Cuatro Ruedas, Spain	2021	9.50	32
Chenin Blanc, Stellenrust, Stellenbosch, South Africa	2022		34
Picpoul de Pinet, Cap Cette, Coteaux du Languedoc, France	2022	10	35
Pinot Gris, Jean Biecher, Alsace, France	2021		35
Gewurztraminer, Jean Biecher, Alsace, France	2021		37
Vouvray, Clos de Nouys, Loire Valley, France	2021		40
Albariño, Domingo Martin, Rias Baixis, Spain	2021		42
Riesling, Forge Cellars, Finger Lake, New York, USA	2017		58
Sancerre, Les Collinettes, Joseph Mellot, Loire Valley, France	2021		60
Chablis, J. Moreau & Fils, Burgundy, France	2022	16.50	60
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	2021	17	62

ROSE WINE

Balfour, Nannete's Rosé, Kent, England	2022	14	50
Mirabeau, Rosé Pure, Côtes de Provence, France	2021	15	52

RED WINE

Sangiovese, Fico Grande, Poderi dal Nespoli, Italy	2020	9	28
Carménère, Lorosco Reserva, Colchagua, Chile	2020	9.50	32
Carignan, Gran Ducay Gran Reserva Tinto Carinena, Spain	2013	10	30
Malbec, Vista Flores, Cantena, Mendoza, Argentina	2022	13.50	40
Pinot Noir, Le Versant, Languedoc-Roussillon, France	2021	13	40
Rioja, Bhilar, Alavessa, Spain	2018		49
Shiraz, Battle of Bosworth, Organic, McLaren Vale, Australia	2021		50
Rioja, Phincas Alavesa, Spain	2018		55
Rosso di Montalcino, Talenti, Tuscany, Italy	2020		55
Chianti Classico, Castellare di Castellina, Tuscany, Italy	2021		55
Cabernet Sauvignon, Xanadu Estate, Margaret River Australia	2018		60

DESSERT WINE

		125ml	
Royal Tokaji Late Harvest, Hungary (50cl)	2018	12.5	46
Petit Guirard, Sauternes, Bordeaux, France (37.5cl)	2020	14	50

Vintages are subject to change. Wines by the glass are also available in 125ml.