

# THE GAINSBOROUGH

BRASSERIE

## Dinner Menu

*"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

#### ROASTED TOMATO SOUP £10

Slow roasted tomato soup served with tomato pesto crostini, brown butter tortellini and a touch of cream, finished with a gastrique vinaigrette drizzle

#### CARPACCIO BEETROOT SALAD £15

Apple juice poached beetroot served with goat's cheese mousse, candied walnuts, apple gel and arugula salad dressed in our signature house vinaigrette

#### CLASSIC CAESAR SALAD £15

Tossed with baby romaine hearts, crispy whitebait, bacon 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

Chicken, lamb and beef skewers grilled on coal fire with a spicy and savoury chunky peanut sauce



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.

### MAIN COURSES

#### ROTI CANAI WITH LENTIL CURRY £20

Crispy and fluffy grilled flat bread with tempered heritage spiced lentil curry and aloo gobi masala

#### 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

Pan-fried fish of the day, served with pink fir potatoes, caponata and salsa verde

#### CHARRED DRY-AGED ANGUS RIB-EYE £45

A rich and perfectly marbled 10oz rib-eye steak served with crispy, golden steak fries, roasted 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

Beautifully crusted rack of lamb, served with pomme purée, portobello mushroom confit, charred asparagus and chimichurri sauce

### SPECIALITY PASTAS

#### WILD MUSHROOM TAGLIATELLE £25

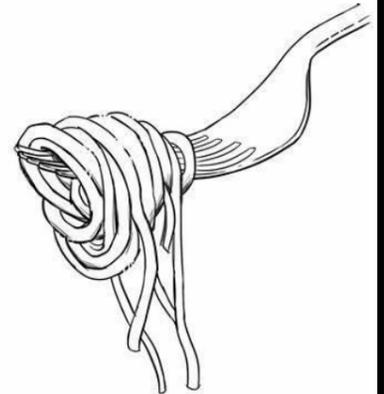
Fresh tagliatelle tossed with oyster, shimeji, and wild mushroom in a delicate cream sauce, black pepper-parmesan crostini and drizzled with truffle oil

#### PAPPARDELLE ANGUS RAGU £30

Pappardelle served with a rich slow-braised angus beef brisket and black pepper-parmesan crostini

#### MISO LOBSTER LINGUINE £55

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

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## Wine List



### CHAMPAGNE & SPARKLING

		125ml	Bottle
Nyetimber, Classic Cuvée, England	NV	15	70
Billecart Salmon Brut, France	NV	19	90
Billecart Salmon Rosé, France	NV	25	125
Billecart Salmon, Blanc de Blanc	NV		127
Veuve Clicquot Brut, France	NV		120
Bollinger Special Cuvée, France	NV		145

### WHITE WINE

		175ml	Bottle
Trebbiano, Le Coste, Poderi dal Nespoli, Italy	2021		34
Conde, Villar Verde, Portugal	2021	10.50	38
Chenin Blanc, Mount Rozier, South Africa	2024		36
Picpoul de Pinet, Ronde, France	2024		40
Valdivieso, Valley, Selection Viognier, Chile	2022		49
Bottega Pinot Grigio, Italy	2024	11	39
Château Ste Michelle Dry Riesling, Washington State USA	2024		47
GAVI DI GAVI Toledana, Italy	2024		55
Albariño, Domingo Martin, Rias Baixis, Spain	2023		50
Journeys, End V1, Chardonnay, South Africa	2023	15.50	59
Chezzatte Sancerre, France	2024		65
Chablis Defaix 23, France	2023		68
Spy Valley, Sauvignon Blanc, Marlborough, New Zealand	2022	13.50	50
Journeys, End Destination, Chardonnay, South Africa	2023		89



### ROSE / ORANGE WINE

La Maglia Rosa Pinot Grigio Blush IGT Pavia 10.5% Italy	2025		32
Mirabeau, Rosé Pure, Côtes de Provence, France	2024	15.00	59
Gerard Bertrand Orange Gold Organic White Organic, Occitanie France	2024		65

### RED WINE

Sangiovese, Fico Grande, Poderi dal Nespoli, Italy	2020	9.00	34
Mount Rozier Pinot Noir, South Africa	2023	10.50	38
Vina Real Crianza Spain	2022		44
Errazuriz 1870 Teno Block Merlot, Curico Valley, Chile	2024		39
Malbec, Vista Portillo, Argentina	2025	11.00	42
Pinot Noir, Le Versant, Languedoc-Roussillon, France	2023		46
Les Abeilles Rouge Cotes Du Rhone	2021		59
Grant Burge Boomerang Bay Shiraz, South Eastern Australia	2024		49
Riva Leone Barbaresco, Italy	2024		75
Drifting Old Vine Zinfandel Lodi, USA	2021		50
Journeys, End V4, Cabernet Sauvignon 14%, South Africa	2019	14.50	60
Chateau La Moulin de La Chapelle St Emillion Grand Cru, France	2024		68
Boissy & Delaygue Clementus, Chateauneuf du Pape, France	2019		95



### DESSERT WINE

Petit Guirard, Sauternes, Bordeaux, France (37.5cl)	2020	125ml 14	50
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Vintages are subject to change. Wines by the glass are also available in 125ml.

SMALL  
LUXURY  
HOTELS  
OF THE WORLD

Independently minded