

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"

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 BEEF SHORT RIBS £35

Timeless charcoal-grilled short ribs marinated overnight in a house-made marinade - braised and served with assorted sambal

HONEY MUSTARD CRUSTED RACK OF LAMB £45

Served with portobello mushroom confit, charred asparagus and chimichurri sauce

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 crystallised 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.

SPECIALITY PASTAS

PAPPARDELLE ANGUS RAGU £30

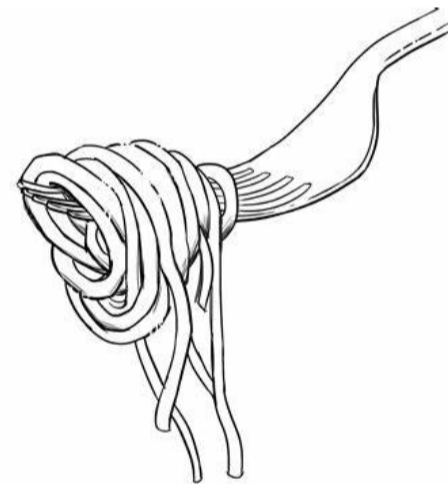
Pappardelle with a rich braised angus beef brisket confit scented with black pepper-parmesan crostini

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