

THE
GAINSBOROUGH
BATH SPA

DINNER MENU

2 Courses £35 / 3 Courses £45

TOMATO SOUP

Goat's Curd | Basil Pesto

SALT & PEPPER SQUID

Chilli | Spring Onion | Lemon Mayonnaise

OAK SMOKED SALMON

Avocado | Prawn | Horseradish Cream

HAM HOCK TERRINE

Celeriac Remoulade | Piccalilli

DAN'S SCOTCH EGG

Duck | Plum | Sesame

CHICKEN AND TARRAGON PUFF PASTRY PIE

Creamed Potatoes | Stem Broccoli

SHEPHERD'S PIE

Braised Lamb | Madeira Jus | Roasted Root Vegetables

BEER BATTERED HADDOCK FILLET

Hand Cut Chips | Minted Peas | Tartare Sauce

WILD MUSHROOM RISOTTO

Roasted Garlic | Poached Hens Egg | Truffle

STEAK-FRITES WITH BEARNAISE £7.50 Supplement

Fillet Steak | French Fries | Watercress | Béarnaise Sauce

BUTTERMILK PANNA COTTA

Apple Sorbet | Granola

CHOCOLATE MOUSSE

Candied Walnuts | Passion Fruit Sorbet

LEMON POSSET

Cranberry Sorbet | Shortbread Crumb

SELECTION OF LOCAL CHEESE £5.00 Supplement

Crackers | Chutney | Fig

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

If you require further information on ingredients which may cause allergic reactions, or if you have any intolerances, please speak to a member of the restaurant team before you order your meal so that we can minimise the risk of cross contamination during the preparation and service of your food.

WINES BY THE GLASS

CHAMPAGNE

	125ml	Btl
Billecart Salmon Brut	£16	£64
Billecart Salmon Rose	£24	£96
Veuve-Clicquot Brut	£22	£88

WHITE

	175ml	250ml	Btl
Trebbiano, Poderi dal Nespoli, It.	£6.50	£8.50	£25
Picpoul de Pinet, Cap Cette, Fr.	£7.20	£10.00	£28
Verdejo, Cuatro Rayas, Rueda, Sp.	£8.00	£11.50	£32
Chateau de la Roche, Touraine, Fr.	£9.00	£13.50	£36
Chablis, Dom. Marronniers, Fr.	£12.00	£15.50	£50

RED

	175ml	250ml	Btl
Sangiovese, Poderi dal Nespoli, It.	£6.50	£9.00	£25
Carménère Reserva, Lorosco, Ch.	£7.20	£10.00	£27
Tempranillo Gran Reserva, Carinena, Sp.	£8.00	£11.50	£29
Pinot Noir, Le Versant, Languedoc, Fr.	£9.00	£13.00	£33
Malbec, Vista Flores, Mendoza, Ar.	£10.50	£14.50	£39

ROSE

Rose de Syrah, La Serre, France	£6.50	£9.50	£28
Lacrime Rosato, Marotti Campi, Italy	£7.80	£11.00	£32

WINES BY THE BOTTLE

CHAMPAGNE

Bollinger Special Cuvee, NV	£80.00
Ruinart Blanc de Blancs, NV	£89.00
Laurent Perrier Brut, NV	£90.00
Laurent Perrier Cuvee Rose Brut, NV	£109.00
Billecart Salmon Vintage 2007	£110.00
Dom Perignon 2008	£235.00
Krug Grand Cuvee, NV	£240.00

WHITE

Chenin Blanc, Stellenrust, Stellenbosch, South Africa	£31.50
Pinot Gris, Jean Biecher, Alsace, France	£35.00
Vouvray Demi-Sec, Clos de Nouys, Loire, France	£35.00
Grillo, Fondo Antico, Sicily, Italy	£37.00
Viognier, Valley Selection, Valdivieso, Maule Valley, Chile	£37.00
Albariño, Domingo Martin, Rias Baixas, Galicia, Spain	£36.00
Sauvignon Blanc, Huia, Marlborough, New Zealand	£39.00
Pinot Grigio, Lageder, Trentino Alto-Adige, Italy	£41.00
Riesling, Delikat SRG, Josef Chromy, Tasmania, Australia	£41.00
Gewürztraminer, Huia, Marlborough, New Zealand	£44.00
Gordello, A. Coroa, Valdeorras, Spain	£45.00
Soave Classico, Monte Carbonare, Suavia, Veneto, Italy	£48.00
Chardonnay, Kelly Washington, Marlborough, New Zealand	£55.00
Sancerre Blanc, Les Romains, Domaine Alphonse Mellot, Loire Valley, France	£80.00

ROSE

Denbies Stepping Stones Rose, Surrey Hills, England	£37.00
Mirabeau, Azure Rose, Provence, France	£46.00

RED

Pinot Noir, Little Yering, Yering Station, Yarra Valley, Australia	£33.00
Beaujolais, Selection de la Vauxonne Brouilly, France	£35.00
Zinfandel, Renwood, California, USA	£39.00
Shiraz, "The Puritan", Battle of Bosworth, McLaren Vale, Australia	£40.00
Pinot Noir, Bolney Estate Foxhole Vineyard, Sussex, England	£60.00
Rosso di Montalcino, Talenti, Tuscany, Italy	£42.00
Chianti Classico, Castellare, Tuscany, Italy,	£48.00
Rioja Tinto, Phincas, Rioja, Spain	£49.00
Cabernet Sauvignon, Fraser Gallop Parterre, Western Australia	£58.00
Pinotage, "21 Gables", Spier Estate, Stellenbosch, South Africa	£59.00
Chassagne-Montrachet Rouge, Marc Morey, Burgundy, France	£56.00
Morey-St-Denis, Domaine Michel Magnien, Côte du Nuits, Burgundy, France	£75.00
Gevrey-Chambertin, Domaine Roux, Côte du Nuits, Burgundy, France	£70.00
K de Kirwan, Margaux, Bordeaux, France	£70.00

DESSERT

Mauvy, Domaine Lafage, Languedoc-Roussillon, France	£35.00
Royal Tokaji Late Harvest, Tokaji, Hungary	£38.00

For our selection of fine wines please ask for the master wine list.