# DAN MOON at the GAINSBOROUGH RESTAURANT

#### **5 COURSE TASTING MENU**

£60 per person

Optional Wine Flight - £35

#### Chicken Tea.

Textures of Onion, Smoked Chicken Breast Billecart Salmon Brut, NV, France

#### **Cured Fillet of Beef,**

Dill, Fennel Pinot Gris, Jean Biecher, 2016 Alsace, France

## Sautéed Scallop,

Shellfish Risotto, Yuzu, King Prawn, Seaweed Stellenrust Chenin Blanc, 2017 Stellenbosch, South Africa

### Roast Creedy Carver Duck,

Spring Roll, Plum Purée, Pak Choi Gran Ducay, Grand Reserva, 2010 Carinena, Spain

#### Lemon Cheesecake,

Nutmeg Sorbet, Homemade Lemon Butter Valdivieso Eclat Botrytis Semillon, 2013 Curicó Valley, Chile

We kindly ask that tasting menu is taken by the entire table. Served from 6pm with last orders at 9pm. The tasting menu can be pre-booked at lunchtime by calling us on 0800 5298 000.

All menu 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.