

DAN MOON
at the
GAINSBOROUGH
RESTAURANT

7 COURSE TASTING MENU

£80 per person

Optional Wine Flight - £50

Chicken Tea,

Textures of Onion, Smoked Chicken Breast

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Jerusalem Artichoke Velouté,

Goat's Curd, Black Truffle, Sherry Vinegar Gel
Verdejo, Cuatro Rayas, 2016 Rueda, Spain

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Smoked Fillet of Beef,

Pané Quail Egg, Foie Gras, Fennel
Pinot Gris, Jean Biecher, 2016 Alsace, France

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Sautéed Scallop,

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

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Roast Creedy Carver Duck,

Confit Spring Roll, Plum, Sesame
Gran Duca, Grand Reserva, 2010 Carinena, Spain

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Dark Chocolate Delice,

Salted Caramel Ice Cream, Hazelnuts, Vanilla
Maury, Domaine Lafage, 2016, Languedoc-Roussillon, France

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Lemon Mousse,

Cranberry Sorbet, Lemon Balm, Meringue, Passion Fruit
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.