

DAN MOON
at the
GAINSBOROUGH
RESTAURANT

DINNER À LA CARTE MENU

2-courses: £48

3-courses: £58

STARTERS

Sautéed Scallop,

Shellfish Risotto, Yuzu, King Prawn, Seaweed

Smoked Fillet of Beef,

Pané Quail Egg, Foie Gras, Fennel, Horseradish

Ballotine of Loch Duart Salmon,

Sour Cream, Caviar, Parsley

Chicken Liver Parfait,

Almond Granola, Blood Orange Sorbet, Chicory

Jerusalem Artichoke Velouté,

Goat's Curd, Black Truffle, Sherry Vinegar Gel

MAIN COURSES

Roast Creedy Carver Duck,

Confit Leg Spring Roll, Plum Purée, Sesame

Fillet of Monkfish,

Squash Croquette, Curried Butternut Squash, Yoghurt, Puffed Grains

Roasted Best End of Mendip Lamb,

Lamb Shoulder Bon-Bon, Salt Baked Celeriac, Black Pudding, Girolles

Fillet of Plaice,

Sweetcorn Puree, Buttered Leeks, Smoked Haddock Chowder

Cauliflower Samosa,

Roasted Cauliflower, Curried Cauliflower Purée, Puffed Seeds

DESSERTS

Dark Chocolate Delice,
Salted Caramel Ice Cream, Hazelnuts, Vanilla

Lemon Mousse,
Cranberry Sorbet, Lemon Balm, Meringue, Passion Fruit

Salted Caramel Tart,
Banana Ice Cream, Peanut Butter Mousse

Buttermilk Panna cotta,
Blackberry Sorbet, Honeycomb, Lemon Sorrel

Selection of Local Artisan Cheeses,
Local Chutneys, Home-made Biscuits