

THE GAINSBOROUGH

BRASSERIE

Dinner Menu

"We have created a menu of globally inspired gourmet experiences with new flavours where East meets West featuring the finest and choicest ingredients to make up it's diverse spread of gastronomic creations.

*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

SPECIALITY PASTAS

PAPPARDELLE ANGUS RAGU £30

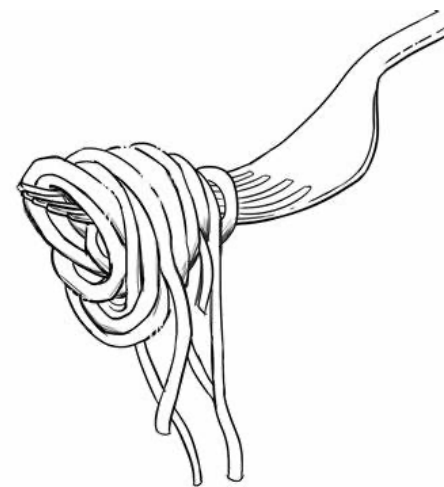
Pappardelle with a rich braised angus beef brisket confit scented with black pepper-parmesan crostini

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

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

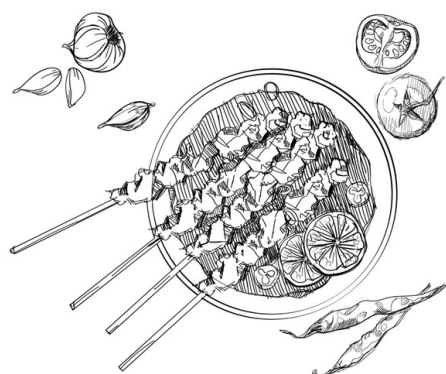
Add Grilled Chicken Breast £5

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.

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Wine List



CHAMPAGNE & SPARKLING

		125ml	Bottle
Nyetimber, Classic Cuvée, England	NV	15	70
Billecart Salmon Brut, France	NV	19	75
Billecart Salmon Rosé, France	NV	25	98
Bollinger Special Cuvée, France	NV		120
Dom Perignon, Reims, France	2013		250
Krug Grande Cuvée, Reims, France	NV		275

WHITE WINE

		175ml	Bottle
Trebbiano, Le Coste, Poderi dal Nespoli, Italy	2021	9	28
Verdejo, Cuatro Ruedas, Spain	2021	9.50	32
Chenin Blanc, Stellenrust, Stellenbosch, South Africa	2022		34
Picpoul de Pinet, Cap Cette, Coteaux du Languedoc, France	2022	10	35
Pinot Gris, Jean Biecher, Alsace, France	2021		35
Gewurztraminer, Jean Biecher, Alsace, France	2021		37
Vouvray, Clos de Nouys, Loire Valley, France	2021		40
Grillo, Naturalmente Bio, Sicilia, Italy	2020		41
Albariño, Domingo Martin, Rias Baixis, Spain	2021		42
Riesling, Forge Cellars, Finger Lake, New York, USA	2017		58
Sancerre, Les Collinettes, Joseph Mellot, Loire Valley, France	2021		60
Chablis, Domaine Jean Defaix, Burgundy, France	2022	16.50	60
Sauvignon Blanc, Cloudy Bay, Marlborough, New Zealand	2021	17	62



ROSE WINE

Balfour, Nannete's Rosé, Kent, England	2022	14	50
Mirabeau, Rosé Pure, Côtes de Provence, France	2021	15	52

RED WINE

Sangiovese, Fico Grande, Poderi dal Nespoli, Italy	2020	9	28
Carménère, Lorosco Reserva, Colchagua, Chile	2020	9.50	32
Carignan, Gran Ducay Gran Reserva Tinto Carinena, Spain	2013	10	30
Malbec, Chateau du Caillau, Haut-Pays, France	2019	10.50	34
Zinfandel, Ironstone, Old Vine, Lodi Country, California, USA	2018		40
Pinot Noir, Le Versant, Languedoc-Roussillon, France	2021	13	40
Rioja, Bhilar, Alavessa, Spain	2018		49
Shiraz, Battle of Bosworth, Organic, McLaren Vale, Australia	2021		50
Rioja, Phincas Alavesa, Spain	2018		55
Rosso di Montalcino, Talenti, Tuscany, Italy	2020		55
Chianti Classico, Castellare di Castellina, Tuscany, Italy	2021		55
Cabernet Sauvignon, Xanadu Estate, Margaret River Australia	2018		60
Tabula, Ribera del Duero, Spain	2015		64
Margaux, K de Kirwan, Bordeaux, France	2016		75



DESSERT WINE

		125ml	
Royal Tokaji Late Harvest, Hungary (50cl)	2018	12.5	46
Petit Guirard, Sauternes, Bordeaux, France (37.5cl)	2020	14	50