



Dinner Menu

Cooking is a process where all the senses work in harmony to create unbelievable flavours, textures and memories. We passionately believe that the basic principles of cooking are key to the success of a dish, and when combined with simplicity, great seasonal produce and a 'twist', deliver a great dining experience. We hope that you enjoy your time with us!

Hrishikesh Desai

www.thegilpin.co.uk

£65 PER PERSON
WITH COFFEE & PETITS FOURS

(INCLUDED IN RESIDENT DINING PACKAGES)

Starters

BAY OF BENGAL TIGER KING PRAWNS

Hibiscus gel, squid ink crackers, confit yolk, garam masala

CHABLIS DOMAIN VRIGNAUD, BURGUNDY, FRANCE £10.50 ^{***}, £12.50 ^{***}

CHILLI GLAZED POACHED LOBSTER

Claw fritters, avocado mousse, confit lime and grapefruit, Tobiko caviar,

“Panch Phoran” mango chutney

MUSCADET DE SERVE-ET-MAINE, LOIRE VALLEY, FRANCE £8.50 ^{***}, £10.50 ^{***}

LOCH DUART SALMON ‘2 WAYS’

Gravadlax loin of Loch Duart salmon, home smoked salmon belly, piccalilli flavours,

puffed rice, cucumber jelly

SPINYBACK RIESLING, NELSON, NEW ZEALAND £10.50 ^{***}, £12.50 ^{***}

POACHED FILLET OF ENGLISH ROSÉ VEAL

Ras el hanout glazed sweetbreads, tomato & pine nut salsa, mustard emulsion

MENETOU-SALON, LOIRE VALLEY, FRANCE £10.50 ^{***}, £12.50 ^{***}

MARINATED, POACHED & PRESSED ‘DOMAINE DE LANVAUX’ DUCK LIVER

Ginger bread, coconut emulsion, pineapple chutney, chocolate jelly, rocket cress

STRAW WINE, RUSTENBERG, SOUTH AFRICA £11.50 ^{***}

LANCASHIRE FARMS JERUSALEM ARTICHOKE VELOUTÉ

Salsify crisps, Parma ham, trompette mushrooms, beechnut cress, aged parmesan

PAUL CLUVER PINOT NOIR, ELGIN, SOUTH AFRICA £9.50 ^{***}, £11.50 ^{***}

Mains

NORTH SEA HALIBUT

Pistou of autumn vegetables & Morecambe Bay seafood, lemon gnocchi, lemongrass gel

MUSCADET DE SERVE-ET-MAINE, LOIRE VALLEY, FRANCE £8.50 ^{***}, £10.50 ^{***}

CORNISH TURBOT

Hand rolled macaroni, brown shrimp, wilted lettuce, violet baby artichokes, truffle emulsion

CHABLIS DOMAIN VRIGNAUD, BURGUNDY, FRANCE £10.50 ^{***}, £12.50 ^{***}

GOOSNARGH CHICKEN '2 WAYS'

Roast breast, dry fruits, nuts and sesame seed leg meat sausage, autumn truffle creamed potatoes, root vegetables,
truffle jus

CHAMPAGNE MUMM ROSE, REIMS, FRANCE £16.00 ^{***}

PINOT NOIR, ELGIN, SOUTH AFRICA 2013 £9.50 ^{***}, £11.50 ^{***}

DUO OF HERDWICK LAMB

Roast fillet, braised neck in 'Hyderabadi masala', sweet potato fondant, aubergine purée,
soft yoghurt, lamb jus

SIERRA CANTABRIA CRIANZA, RIOJA, SPAIN £8.50 ^{***}, £10.50 ^{***}

ROAST FILLET OF BUCCLEUCH ESTATE BEEF

Crispy shallot stuffed with braised and spiced feather blade, 'nigella seeds',
reduced tomato compote, red wine sauce

MONTEPULCIANO, TUSCANY, ITALY £13.50 ^{***}, £16.00 ^{***}

'CARTMEL VALLEY GAME' AGED GROUSE BREAST

Confit leg stuffed savoy cabbage, sweet and sour turnips, crushed swede, crispy spelt, bramble jus

SYRAH, RUSTENBERG ESTATE, SOUTH AFRICA 2011 £10.50 ^{***}, £12.50 ^{***}

Desserts

ICED LEMON PARFAIT

Tayside strawberries, basil sorbet

TOKAJI, HUNGARY £15.50 ^{***} £54.00 ^{***}

BARRY CALLEBAUT DARK CHOCOLATE & PEANUT BUTTER SEMIFREDDO

Variations of banana, hot fudge

DOLCE D'EN PIQUE, SPAIN £9.50 ⁻⁻⁻

ERIC'S MALAYAN NUTMEG AND FREE RANGE EGG BAKED CUSTARD

Poached conference pears, variations of blackberry, lemon balm cress

RECIO TO DI SOAVE, ITALY £14.50 ⁻⁻⁻ £42.00 ^{***}

LIQUORICE PANNACOTTA

Millefeuille of British plums, fennel cress

ELYSIUM BLACK MUSCAT, FLORIDA, USA £11.50 ⁻⁻⁻ £34.00 ^{***}

ALMOND & CITRUS CAKE

Textures of orange, bitter almond ice cream

BOTRYTIS RIESLING MELLIFERA, STELLENBOSCH, SOUTH AFRICA £15.50 ⁻⁻⁻ £47 ^{***}

CHEESE (*Supplement £8.50 per person, or £12.00 if taken as an extra course*)

Selection of British farmhouse cheese, homemade chutney, assorted biscuits

TAYLORS 1985 VINTAGE PORT £29.00 ⁻⁻⁻

RAMOS PINTO LBV PORT £8.00 ⁻⁻⁻

Tasting Menu

AMUSE BOUCHE

LOCH DUART SALMON '2 WAYS'

Gravadlax loin of Loch Duart salmon, home smoked salmon belly,
piccalilli flavours, puffed rice, cucumber jelly

SPINYBACK RIESLING, NELSON, NEW ZEALAND

MARINATED, POACHED & PRESSED 'DOMAINE DE LANVAUX' DUCK LIVER
Ginger bread, coconut emulsion, pineapple chutney, chocolate jelly, rocket cress

STRAW WINE, RUSTENBERG, SOUTH AFRICA

CORNISH TURBOT

Hand rolled macaroni, brown shrimp, wilted lettuce,
violet baby artichokes, truffle emulsion

CHABLIS DOMAIN VRIGNAUD, BURGUNDY, FRANCE

GOOSNARGH CHICKEN

Roast breast, dry fruits, nuts and sesame seed leg meat sausage,
autumn truffle creamed potatoes, root vegetables

PINOT NOIR, ELGIN, SOUTH AFRICA 2013

PRE DESSERT

BARRY CALLEBAUT DARK CHOCOLATE & PEANUT BUTTER SEMIFREDDO

Variations of banana, hot fudge

DOLCE D'EN PIQUE, SPAIN

COFFEE WITH PETITS FOURS

PLEASE SEE OUR BAR LIST FOR LIQUEURS AND DIGESTIFS

£85 EXCLUDING WINE

£145.00 WITH MATCHED WINES

Vegetarian Menu

Starters

LANCASHIRE FARMS JERUSALEM ARTICHOKE VELOUTÉ

Salsify crisps, trompette mushrooms, beechnut cress, Lyburn Old Winchester cheese

PAUL CLUVER PINOT NOIR, ELGIN, SOUTH AFRICA £9.50 ^{12oz}, £11.50 ^{17oz}

AUTUMN VEGETABLES

Lime, honey and arbequina olive oil emulsion, crispy onion bhaji

SPINYBACK RIESLING, NELSON, NEW ZEALAND £10.50 ^{12oz}, £12.50 ^{17oz}

ROAST WOODLAND BABY BEETROOT

Longley Farm goats cheese fritter, maple glazed smoked shallots, lemon balm consommé

MENETOU-SALON, LOIRE VALLEY, FRANCE £10.50 ^{12oz}, £12.50 ^{17oz}

Mains

LEMON GNOCCHI

Marinated halloumi, wild mushrooms, pine kernels, cèpe foam

MERLOT 'THE CONDUCTOR', ORANGE, AUSTRALIA £10.00 ^{12oz}, £12.00 ^{17oz}

PITHIVIER OF BUTTERNUT SQUASH

Fennel, spinach and red onion marmalade, truffle dressing, glazed salsify

CHABLIS DOMAIN VRIGNAUD, BURGUNDY, FRANCE £10.50 ^{12oz}, £12.50 ^{17oz}

ROAST AUBERGINE

Moroccan style aubergine caviar, charred spring onion, soft yoghurt, coriander cress

MUSCADET DE SERVE-ET-MAINE, LOIRE VALLEY, FRANCE £8.50 ^{12oz}, £10.50 ^{17oz}

Desserts

PLEASE SEE THE MAIN DESSERT MENU