

THE
GAINSBOROUGH
BATH SPA

SAMPLE MENU

'DINING WITHOUT BORDERS'

The Gainsborough Bath Spa is honoured to be partnering with world-renowned Austrian Chef, Johann Lafer, as he lends his name to the hotel's restaurant 'Johann Lafer at The Gainsborough' in his first restaurant venture outside of Germany.

Based in Germany, Lafer is one of the country's most celebrated Michelin Starred Chefs and TV personalities. Johann's gourmet philosophy is 'Dining Without Borders' – the notion of combining local sourced English products with the very best of Asian flavours to create innovative dishes.

SAMPLE LUNCH MENU

Two Courses £22.50

Three Course £29.50

APPETISERS

Confit Leg of Asian Spiced Duck Terrine

Rhubarb Gel, Foie Gras, Ginger Crumb

Ballotine of Smoked Salmon

Horseradish Potato Mousseline, Yuzu Purée, Asparagus

Roast Tomato Soup

Homemade Ricotta, Thai Basil Pesto

MAIN COURSES

Roast Belly of Pork

Shallot Purée, Wild Garlic, Roasted Morels

Grilled Fillet of Cod,

Bacon Beignet, Broad Bean Purée, Pea Velouté

Smoked Onion Tortellini,

Goats' Cheese Mousse, Wild Garlic, Spring Vegetables

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DESSERTS

Buttermilk Panna Cotta,
Peach Sorbet, Peach Gel, Baby Basil

Dark Chocolate Ganache,
Banana Ice Cream, Salted Caramel Popcorn, Vanilla

Selection of West Country Artisan Cheeses
Served with Local Chutneys & Bath Oliver Biscuits

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 you and allergy or intolerance, please speak to a member of the restaurant team before you order your meal. If you do have food allergy, you should inform one of our restaurant team so we can minimise the risk of cross contamination during the preparation and service of your food.