



THE PAINSWICK

SAMPLE DINNER MENU

STARTERS

Slow roasted piccolo parsnips, quince,
onions, spenwood (ve) **14**

Warm truffle pudding, smoked onion,
Tunworth (v) **14**

Delica pumpkin agnolotti,
parmesan, Wiltshire truffle (v) **20**

MAINS

Roasted cauliflower, toasted yeast,
shimeji mushrooms, hazelnut crumble (ve) **21**

Quinoa, Jerusalem artichoke,
gremolata (ve) **21**

Jerusalem artichoke risotto,
crispy cavolo nero, parmesan (ve) **22**

SIDES

Triple cooked chips (ve) **5.5**

Seasonal greens (ve) **6**

DESSERTS

Selection of sorbets (ve) **5**

Classic affogato (v) **6**

Mango sorbet, lightly spiced pineapple,
coconut & yoghurt (ve) **10**

Salted caramel tart,
milk ice cream (v) **12**

Selection of British artisan cheeses,
quince (v) **12**

V – Suitable for vegetarians.

*Please let the team know of any allergies or intolerances.
A discretionary 12.5% service charge will be added
to the total of your bill*