



THE PAINSWICK

FEASTING SET MENU

STARTERS

Cured and torched Loch Duart salmon,
miso crème fraiche, green apple, caviar

Ravioli of Cotswold white chicken,
burnt leeks, tarragon oil,

Warm truffle pudding, onion,
Tunworth cheese, smoked onion (v)

MAINS

Gigha halibut, pommes anna,
tender stem broccoli, shellfish sauce

Beef Wellington,
creamed potato, seasonal greens

Yeastied cauliflower, potato terrine,
caper & raisin, hazelnut crumble (v)

DESSERTS

Classic English custard tart,
pine nuts, brown butter

Dark chocolate delice,
Mango sorbet, passionfruit

Selection of English artisan cheeses,
crackers, quince jelly & grapes

£55 per person

Includes tea and coffee

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*