



# THE PAINSWICK

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## FEASTING SET MENU

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### STARTERS

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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

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

Beef Wellington,  
creamed potato, seasonal greens

Roasted cauliflower, toasted yeast,  
shimeji mushrooms, hazelnut crumble  
(v)

### DESSERTS

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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*