



THE PAINSWICK

Feasting Menu

Cured & 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)

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Beef Wellington, creamed potato, seasonal greens
Gigha halibut, pommes anna, tenderstem broccoli, shellfish sauce
Roasted cauliflower, toasted yeast, shimeji mushrooms, hazelnut crumble (ve)

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Dark chocolate praline delice, mango sorbet, passionfruit
Classic English custard tart, pine nuts, brown butter (v)
Selection of British artisan cheeses crackers, quince jelly & grapes (v)

£60.00 per person
Includes tea & coffee