



THE PAINSWICK

GRAZING MENU

Our grazing menu is designed with sharing in mind. Take your pick of three dishes for each course to share amongst the table. Chef will garnish the dishes according to the season and any dietary requirements can be catered for.

To start

Salmon gravadlax
Crisp pigs head
Wild mushroom and truffle arancini
Stone baked Vacherin cheese with
toasted sourdough
Panzanella salad

Mains

Bavette steak
Pork belly
BBQ chicken
Sea trout
Herb gnocchi

Sides

Choose one potato side dish and two vegetable sides:

Potato terrine | Dauphinoise | Creamy mash
New potatoes | Skinny fries | Asparagus
Seasonal greens | Grilled hispi cabbage
Brown butter carrots | Tender stem broccoli

Desserts

Eton Mess
Lemon tart
Custard tart
Chocolate brownie
Cheese selection

£37 per person

Please let the team know of any allergies or intolerances.



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NIBBLES

Take your pick of your favourite four nibbles. any dietary requirements can be catered for.

Macaroni cheese fritters, truffle ketchup (V)

Parmesan & spring onion arancini (V)

Ginger crab gougères

Sea bream tartar, coriander, chilli, lime

Chorizo sausage rolls

Mini fish & chips, tartare sauce

Fried butter milk chicken & green chili

Mini cheese & ham toasties

Bacon & Maple scones, bacon jam

Sweet potato disc, pesto, sundried tomato (VE)

Linseed cracker, beetroot, Avocado (VE)

£7 per person - 2 nibbles or

£14 for 4 nibbles

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