



THE PAINSWICK

DINNER

STARTERS

Cornish mackerel,
marinated Isle of Wight tomatoes, oyster **12**

Wye valley asparagus,
BBQ Jersey royals, seaweed, cured egg yolk,
crème fraiche (V) **12**

Truffle custard,
English peas & broad beans,
preserved lemon (V) **12**

Pig's head fritter,
smoked eel, pickled onion, parsley **14**

Cornish crab ravioli,
baby leek, shellfish bisque, chive oil **16**

MAINS

Roasted cauliflower,
toasted yeast, king oyster mushroom,
hazelnut crumble, gem lettuce (V) **21**

Roast Cornish cod,
squid, courgette, basil, brown butter potato **24**

Cotswold lamb rack & BBQ neck,
artichoke, wild garlic emulsion **29**

Cornish day boat fish,
crisp potato terrine, Wye Valley asparagus,
chive butter sauce **31**

Roast rib of beef,
sticky glazed short rib, hispi cabbage,
BBQ maitake mushroom, XO sauce **32**

V - Suitable for vegetarians.

Please let the team know of any allergies or intolerances.