



# THE PAINSWICK

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## GRAZING MENU

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*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

### Desserts

Eton Mess  
Lemon tart  
Custard tart  
Chocolate brownie  
Cheese selection

### Tea & Coffee

**£42 per person.**

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*Please let the team know of any allergies or intolerances.*



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## NIBBLES

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*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 buttermilk chicken & green chili

Bacon & maple scones, bacon jam

Sweet potato disc, pesto, sundried tomato (VE)

Linseed cracker, beetroot, avocado (VE)

**£4 each or**

**£15 for 4 nibbles per person**

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