



THE PAINSWICK

FEASTING

MENU 1

To Start

Crisp pressed pork, chorizo, apple

Stone baked beetroots, Ashlynn goat's cheese, truffle honey (v)

Cured Loch Duart salmon, compressed watermelon, buttermilk, horseradish

Mains

Roast Cornish cod, olive oil mash, sauce vierge

Creedy carver duck breast & pastilla, hispi cabbage, date & tamarind

Herb gnocchi, grilled tenderstem broccoli, burrata, salsa verde (v)

Desserts

Sticky toffee pudding, vanilla ice cream (v)

Caramelised lemon tart, raspberry sorbet (v)

Selection of English & French cheeses (v)

£37.50 per person

Includes tea and coffee

A discretionary 12.5% service charge will be added to the total of your bill. Please let the team know of any allergies or intolerances.



THE PAINSWICK

FEASTING

MENU 2

To Start

Hand dived Orkney scallops, Stornoway black pudding, cauliflower, apple

Ravioli of Cotswold white chicken, burnt leeks, tarragon oil

Warm truffle pudding, onion, Tunworth cheese, pickled apple (v)

Mains

Beef Wellington, creamed potato, seasonal greens

Gigha halibut, pommes anna, tenderstem broccoli, shellfish sauce

Yeasted cauliflower, potato terrine, caper & raisin, hazelnut crumble (v)

Desserts

Dark chocolate praline delice, mango sorbet, passionfruit

Classic English custard tart, pine nuts, brown butter (v)

Selection of English & French cheeses (v)

£50 per person

Includes tea and coffee.

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