

# the Painswick

— feasts and the rest —

## Menu A

(£35 per person)

Soup of the day  
Country terrine, piccalilli  
Stone-baked beetroot, goats cheese, apple  
Ox cheek ravioli, roast onions, parmesan  
Roasted cauliflower, romesco, spring onion  
Mackerel, salsa verde, pickled mushrooms

oOo

Chicken Kiev, garlic & parsley butter  
8oz rump steak, béarnaise  
Pork belly, roast apple  
Pan-fried hake, lemon butter  
Herb gnocchi, chestnuts

*Select one potato side and one vegetable side to accompany each chosen main dish.  
Please note that chosen sides for a dish must be the same for the whole table.*

Potato terrine, Mashed, Dauphinoise, New boiled, French Fries

Asparagus, Seasonal greens, Grilled hispi cabbage  
Brown-butter carrot, Tenderstem broccoli

oOo

Sticky toffee pudding, vanilla ice cream  
Chocolate brownie, vanilla ice cream  
Crème brûlée  
Strawberry Eton mess  
Salted caramel, banana, praline  
Raspberry cheesecake

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## Menu B

(£40 per person)

Soup of the day  
Country terrine, piccalilli  
Stone-baked beetroot, goats cheese, apple  
Ox cheek ravioli, roast onions, parmesan  
Parmesan soufflé, smoked haddock  
Mackerel, salsa verde, pickled mushrooms

oOo

Pan-fried chicken breast, truffle sauce  
Lamb rump, black olive tapenade  
Ox cheek, bath ale sauce  
Pan-fried bream, lemon butter  
Herb gnocchi, chestnuts (v)

*Select one potato side and one vegetable side to accompany each chosen main dish.  
Please note that chosen sides for a dish must be the same for the whole table.*

Potato terrine, Mashed, Dauphinoise, New boiled, French Fries

Asparagus, Seasonal greens, Grilled hispi cabbage  
Brown-butter carrot, Tenderstem broccoli

oOo

Sticky toffee pudding, vanilla ice cream  
Chocolate crèmeux, blackberry  
Crème brulée  
Strawberry Eton mess  
Salted caramel, banana, praline  
Cheese & biscuits

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## Menu C

(£45 per person)

Soup of the day  
Country terrine, piccalilli  
Stone-baked beetroot, goats cheese, apple  
Ox cheek ravioli, roast onions, parmesan  
Parmesan soufflé, smoked haddock  
Scallops, caramelized cauliflower, black pudding, apple

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Pork tenderloin, caramelized pear  
Rack of lamb, crisp belly  
Beef wellington  
Pan-fried Cornish Cod, shellfish sauce  
Herb gnocchi

*Select one potato side and one vegetable side to accompany each chosen main dish.  
Please note that chosen sides for a dish must be the same for the whole table.*

Potato terrine, Mashed, Dauphinoise, New boiled, French Fries

Asparagus, Seasonal greens, Grilled hispi cabbage  
Brown-butter carrot, Tenderstem broccoli

oOo

Sticky toffee pudding, vanilla ice cream  
Chocolate crèmeux, blackberry  
Custard tart, pine nuts, golden raisins  
Strawberry Eton mess  
Salted caramel, banana, praline  
Cheese & biscuits