



# THE PAINSWICK

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## SAMPLE A LA CARTE

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### STARTERS

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Confit & BBQ carrots, goats curd,  
toasted seeds, Wiltshire truffle (V) **14**

Cotswold venison tartar, pickled onion,  
blackberries, charcoal emulsion **16**

Hand dived Orkney scallops,  
celeriac, lardo, XO sauce **20**

### MAINS

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Roasted cauliflower,  
toasted yeast, shimeji mushroom,  
hazelnut crumble (V) **21**

Middle white pork-loin & pressed shoulder,  
roast salsify, pear, hispi **28**

Line caught Cornish bass, autumn squash,  
herb gnocchi, trompette mushrooms **34**

### SIDES

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Triple cooked chips **5.5**

Jersey royals | Seasonal greens **4.5**

### DESSERTS

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Mango sorbet, lightly spiced pineapple,  
coconut & yoghurt **8**

Dark chocolate delice,  
sour cherries, clotted cream ice-cream **10**

Selection of cheeses, crackers,  
quince jelly & grapes **10**

*V - Suitable for vegetarians.*

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