



THE PAINSWICK

SAMPLE A LA CARTE

STARTERS

Loch Duart salmon sashimi,
avocado, seaweed **16**

Twice baked cheddar soufflé,
spinach (v) **15**

Burrata, figs, candied walnuts,
maple vinegar (v) **16**

Warm truffle pudding,
smoked onion, Tunworth (v) **18**

Glazed ox cheek, Autumn squash,
wild mushrooms, Wiltshire truffle **20**

MAINS

Roasted cauliflower, toasted yeast,
shimeji mushrooms, hazelnut crumble (ve) **23**

Atlantic cod, St Austell Bay mussels,
pomme anna, Woodchester Valley velouté **29**

Roast stone bass, coco di paimpol,
Wild mushrooms, dulse **31**

Creedy carver duck – breast & confit leg
pastilla, date & tamarind **32**

Cotswold lamb - rack & belly,
smoked aubergine, sheep's cheese **32**

Loin of Cotswold venison, English beetroots,
BBQ maitake, fig & port **33**

SIDES

Triple cooked chips **5.5**

Seasonal greens **5.5**

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*