

SAUCE

— *at The Painswick* —

Snacks

Painswick rye sourdough,
Netherend salted butter (V) 4

Mortadella 6

Beaujolais saucisson 6

Cantabrian anchovy, lemon zest 6

Cheddar & jalapeno croquetas (V) 6

Truffle pudding, smoked onion (V) 7

Crisp potato terrine, smoked cod roe 7

Smaller Plates

Beetroot, walnut, oxford blue 12

Twice baked cheddar soufflé, spinach (V) 12

Roasted artichoke, hazelnut, ajo blanco (V) 12

Pig cheek, celeriac, pear 15

Devonshire crab on toast, blood orange 16

Roasted chicken terrine,
Wye Valley asparagus, wild garlic 19

Larger Plates

Roasted cauliflower, romesco sauce,
gnocchi Parisienne, hazelnut crumble (V) 21

Hampshire pork chop, carrot ketchup 24

Lamb, aubergine, fennel 25

Atlantic cod, curry sauce 29

Beef wellington, tenderstem 31

Stokes Marsh Farm ribeye,
peppercorn sauce 64

Sides

Fries (V) 6

Mixed leaf salad (V) 6

BBQ hispi, chilli (V) 6

House Cocktails inspired by the kitchen

Rococo Garden 15

Sage & Apple Mule 15

Bread & Butter Old Fashioned 17

Forced Rhubarb Daiquiri 16

Puds

Mango sorbet, spiced pineapple,
coconut, cashews (V) 9

Basque cheesecake, strawberries (V) 9

Apple tarte tatin, crème fraiche (V) 10

Rhubarb & custard monkey bread (V) 10

Chocolate delice, passionfruit (V) 10

Selection of British artisan cheese (V) 14

A discretionary 12.5% service charge will be added to the total of your bill
If you have any allergies, please let us know and we'll do our very best to advise and help.

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