

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

Pork crackling, spiced apple ketchup 6

Truffle pudding, smoked onion (V) 7

Crisp potato terrine, cheese custard 7

Smaller Plates

Beetroot, candied walnut, Oxford blue 12

Tartelette of Cornish mackerel, Isle of Wight tomato,
nori seaweed 14

Devonshire crab on toast, blood orange 16

White asparagus, BBQ maitake, lardo, chive 18

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

Beef wellington, tenderstem broccoli 31

Dishes to Share

Cornish monkfish on the bone, curry sauce 79

Stokes Marsh Farm ribeye,
peppercorn sauce 82

(All sharing dishes are served with a
full selection of sides)

Sides

Triple cooked chips (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

Rhubarb & custard monkey bread (V) 10

Apple tarte tatin, creme fraiche (V) 10

Salted dark chocolate cremeux, 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.

SAUCE

— at *The Painswick* —

Snacks

Painswick rye sourdough,
Netherend salted butter (Ve/G/D) **4**

Mortadella (N/SD) **6**

Beaujolais saucisson (SD) **6**

Cantabrian anchovy, lemon zest (F/SD) **6**

Cheddar & jalapeno croquetas (G/D/E/SD/V) **6**

Pork crackling, spiced apple ketchup **6**

Truffle pudding, smoked onion (V/G/D/E/SD) **7**

Crisp potato terrine, cheese custard (D/E/F/Se/Mu/SD) **7**

Smaller Plates

Beetroot, candied walnut, Oxford blue (SD/N/D) **12**

Tartelette of Cornish mackerel, Isle of Wight tomato,
nori seaweed (F/G/D/SD) **14**

Devonshire crab on toast, blood orange (G/E/Cr/Mu/SD) **16**

White asparagus, BBQ maitake, lardo, chive (D/SD/Mu) **18**

Roasted chicken terrine,
Wye Valley asparagus, wild garlic (D/F/SD/C/E) **19**

Larger Plates

Roasted cauliflower, romesco sauce,
gnocchi Parisienne, hazelnut crumble (V/D/G/SD) **21**

Hampshire pork chop, carrot ketchupp (D/Mu/SD/C) **24**

Lamb, aubergine, fennel (D/F/SD/C) **25**

Beef wellington, tenderstem broccoli (G/D/E/SD/C) **31**

Dishes to Share

Cornish monkfish on the bone, curry sauce
(Cr/D/F/Mu/SD/C) **79**

Stokes Marsh Farm ribeye,
peppercorn sauce (D/Mu/SD/C) **82**

(All sharing dishes are served with a
full selection of sides)

Sides

Triple cooked chips (V/Ve) **6**

Mixed leaf salad (V/Ve) **6**

BBQ hispi, chilli (V/Ve) **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 (D/N/V/Ve) **9**

Basque cheesecake, strawberries (D/E/V) **9**

Rhubarb & custard monkey bread (G/D/E/V) **10**

Apple tarte tatin, creme fraiche (G/D/E/V) **10**

Salted dark chocolate cremeux, passionfruit
(G/D/E/S/SD/V) **10**

Selection of British artisan cheese (D/SD/V) **14**