

# 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, candied walnut, Oxford blue 12

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

Gigha Halibut, curry sauce, tenderstem broccoli 25

## 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

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.