

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

- Roasted artichoke, hazelnut, ajo blanco (V) 12
Stone baked beetroot, Burt's blue, candied walnuts 14
Devonshire crab on toast, blood orange 16
Roasted chicken terrine,
Wye Valley asparagus, wild garlic 19

Larger Plates

- Herb gnocchi, white asparagus,
romesco sauce (V) 21
Hampshire pork chop, carrot ketchup 24
BBQ Cornish monkfish, curry sauce 29
Stokes Marsh Farm ribeye,
peppercorn sauce 64

Sides 6

- Fries (V)
Mixed leaf salad (V)
BBQ hispi, chilli (V)

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, blood orange (V) 9
Chocolate brownie, vanilla ice cream (V) 9

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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