

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, cod roe 7

Starters

Beetroot, candied walnut, Oxford blue 12

Tartelette of lightly cured sea bream, Isle of Wight tomato,
nori seaweed 16

Devonshire crab on toast, pickled melon 16

Glazed lamb skewers, wild garlic, smoked broccoli, capers 17

White asparagus, BBQ maitake, lardo, chive 18

Mains

Roasted cauliflower, romesco sauce, gnocchi Parisienne,
hazelnut crumble (V) 24

Atlantic cod, courgette & basil,
sauce vierge, Jersey royals 29

Cotswold white chicken, Wye Valley asparagus,
wild garlic, pomme anna 29

Beef wellington, tenderstem brocolli 31

Cornish monkfish, slow cooked carrot, curry sauce 32

Stokes Marsh Farm ribeye,
peppercorn sauce (for 2) 88

(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, rhubarb (V) 9

Salted dark chocolate cremeux, passion fruit, sesame (V) 10

Apple tarte tatin, creme fraiche 10

Gariguette strawberry tart, strawberry ice cream 12

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 (SD) 6

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

Crisp potato terrine, smoked cod's roe (D/E/F/Se/Mu/SD) 7

Starters

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

Tartelette of lightly cured sea bream, Isle of Wight tomato,
nori seaweed (F/G/D/SD) 16

Devonshire crab on toast, pickles melon (G/E/Cr/Mu/SD) 16

Glazed lamb skewers, wild garlic, smoked broccoli, capers
(D/F/SD/Mu) 17

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

Mains

Roasted cauliflower, romesco sauce, gnocchi Parisienne,
hazelnut crumble (V/SD/N/D/G) 24

Atlantic cod, courgette & basil,
sauce vierge, Jersey royals (D/F/SD) 29

Cotswold white chicken, Wye Valley asparagus,
wild garlic, pomme anna (D/E/Mu/SD/C) 29

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

Cornish monkfish, slow cooked carrot,
curry sauce (Cr/D/F/Mu/SD/C) 31

Stokes Marsh Farm ribeye,
peppercorn sauce (D/Mu/SD/C) for 2 88
(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, rhubarb (D/E/V) 9

Salted dark chocolate cremeux, passion fruit,
sesame (V/D/E/S/SD) 10

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

Gariguette strawberry tart,
strawberry ice cream (D/E/G) 12

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

A discretionary 12.5% service charge will be added to the total of your bill

(Ve) Vegan, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (S) Contains soya, (Cr) Contains crustaceans, (M) Contains molluscs, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin, (C) Contains celery