

# SAUCE

— at The Painswick —

## Snacks

Painswick rye sourdough,  
Netherend salted butter (V) 4

Serrano ham 6

Beaujolais saucisson 6

Cheddar & jalapeno croquetas (V) 6

Truffle pudding, smoked onion 7

Crisp potato terrine, whipped cod roe 8

## Starters

Green tomato gazpacho, olive oil 8

Twice baked cheddar souffle, spinach 12

English pea bavarois, preserved lemon,  
frozen goats cheese, mint 14

Tartlette of Cornish crab,  
Isle of Wight tomato, wasabi crème fraîche 19

Roasted chicken terrine, mushroom ketchup,  
Wiltshire truffle, onion 20

## Mains

Roasted cauliflower, romesco sauce, gnocchi Parisienne,  
hazelnut crumble 24

Atlantic cod, stuffed courgette flower,  
Woodchester Valley veloute 29

Beef wellington, tenderstem broccoli 31

Roast stone bass, slow cooked carrot,  
shellfish bisque 32

Creedy carver duck, girolle mushrooms,  
sweetcorn, rainbow chard 34

## Dishes to Share

Stokes Marsh Farm ribeye,  
peppercorn sauce for 2 88

## 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

## Puds

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

Basque cheesecake, raspberries (V) 9

English strawberry tart, strawberry ice cream 11

Salted chocolate cremeux, passion fruit, sesame (V) 12

Selection of British artisan cheese (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

# SAUCE

— at The Painswick —

## Snacks

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

Serrano ham (SD) 6

Beaujolais saucisson (SD) 6

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

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

Crisp potato terrine, whipped cod roe (V/G/D/E/SD) 8

## Starters

Green tomato gazpacho, olive oil (G/SD/V) 8

Twice baked cheddar souffle, spinach (G/D/E/Mu) 12

English pea bavarois, preserved lemon,  
frozen goats cheese, mint (V/D/SD) 14

Tartlette of Cornish crab,  
Isle of Wight tomato, wasabi crème fraîche  
(G/D/S/CR/SD/SE) 19

Roasted chicken terrine, mushroom ketchup,  
Wiltshire truffle, onion (D/E/SD/C) 20

## Mains

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

Atlantic cod, stuffed courgette flower,  
Woodchester Valley veloute (D/F/SD) 29

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

Roast stone bass, slow cooked carrot,  
shellfish bisque (D/F/C/SD/CR) 32

Creedy carver duck, girolle mushrooms,  
sweetcorn, rainbow chard (D/E/Mu/SD/C) 34

## Dishes to Share

Stokes Marsh Farm ribeye,  
peppercorn sauce for 2 (D/SD/C) 88

## 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

## Puds

Mango sorbet, spiced pineapple, coconut,  
cashews (V/D/N/Ve) 9

Basque cheesecake, raspberries (V/D/E) 9

English strawberry tart, strawberry ice cream (D/E/G) 11

Salted chocolate cremeux, passion fruit, sesame  
(E/D/G/SD/V) 12

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

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(Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin, (C) Contains celery