

SAUCE

— at The Painswick —

Snacks

Painswick rye sourdough,
Netherend salted butter (V) 4

Beaujolais saucisson 6

Cobble Lane bresaola 6

Cheddar & jalapeno croquetas (V) 6

Crisp potato terrine, whipped cod roe 8

Truffle pudding, smoked onion 9

Starters

Twice baked cheddar soufflé, parmesan cream 12

Roasted Autumn squash agnolotti,
parmesan cream, toasted seeds 16

Glazed lamb belly, wild garlic caper, smoked broccoli 18

Wild mushrooms on toast, Wiltshire truffle.
roasted garlic, hazelnut 18

Lincolnshire smoked eel, carrot ketchup, buttermilk &
horseradish 19

Mains

Roasted cauliflower, romesco sauce, gnocchi Parisienne,
hazelnut crumble 26

Atlantic cod, St Austell bay mussels, brown butter salsify,
roscoff onion 30

Beef wellington, tenderstem broccoli 31

Cornbury Park Estate venison,
salt baked celeriac, roasted fig 33

Cornish monkfish, Jerusalem artichoke,
BBQ maitake 34

Creedy carver duck, mushroom,
sweetcorn, rainbow chard 34

Sides

Triple cooked chips (V) 6

Mixed leaf salad (V) 6

New potatoes (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, cherries (V) 9

Chocolate & cherry choux bun, vanilla ice cream 12

Apple tarte tatin, crème fraîche 14

Selection of British artisan cheese (V) 14

SAUCE

— at The Painswick —

Snacks

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

Beaujolais saucisson (SD) 6

Cobble Lane bresaola (SD) 6

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

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

Truffle pudding, smoked onion (V/G/D/E/SD) 9

Starters

Twice baked cheddar soufflé, parmesan cream
(G/D/E/Mu) 12

Roasted Autumn squash agnolotti,
parmesan cream, toasted seeds
(G/D/E/SD) 16

Glazed lamb belly, wild garlic caper,
smoked broccoli (D/F/Mu/SD/C) 18

Wild mushrooms on toast, Wiltshire truffle,
roasted garlic, hazelnut (G/D/E/SD/N) 18

Lincolnshire smoked eel, carrot ketchup, buttermilk &
horseraddish (G/D/F/SE/SD) 19

Mains

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

Atlantic cod, St Austell bay mussels, brown butter salsify,
roscoff onion (D/F/M/SD/C) 30

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

Cornbury Park Estate venison,
salt baked celeriac, roasted fig (G/D/SD/E) 33

Cornish monkfish, Jerusalem artichoke,
BBQ maitake (D/F/SD) 34

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

Sides

Triple cooked chips (V) 6

Mixed leaf salad (V) 6

New potatoes (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, cherries (V/D/E) 9

Chocolate & cherry choux bun, vanilla ice cream
(G/D/SD/E) 12

Apple tarte tatin, crème fraîche (V/E/D/G) 14

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