

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

Slow cooked venison 'steamed bun',
blackberry hoisin, castel franco 16

Crisp pressed pork, nam jim,
broccoli tempura 18

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

Lincolnshire smoked eel, carrot ketchup,
buttermilk & horseradish 19

Loch Duart salmon crudo, watermelon radish,
pickled chilli, XO sauce 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

Roast stone bass, Jerusalem artichoke,
BBQ maitake 34

Sides

Triple cooked chips (V) 6

Mixed leaf salad (V) 6

New potatoes (V) 6

BBQ hispi, cheddar custard (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, blackberries (V) 9

Chocolate & cherry choux bun, vanilla ice cream 12

Apple tart tartin, crème fraîche 14

Selection of British artisan cheese (V) 14