

SAUCE

— at *The Painswick* —

Snacks

Painswick rye sourdough,
Netherend salted butter (V) 4

Cobble Lane lomo 6

Beaujolais saucisson 6

Cheddar & jalapeno croquetas (V) 6

Crisp potato terrine, smoked cod roe 8

Truffle pudding, marmite custard 8

Starters

Slow-baked beetroot, goats' cheese,
burnt apple 17

Crisp pressed pork, broccoli tempura, nam jim 18

Roscoff onion tart, mushroom bavarois,
hazelnut, Wiltshire truffle 21

Carpaccio of hand dived Orkney scallops,
ajo blanco, grapes, lemon 22

Mains

Herb gnocchi, Wiltshire truffle,
wild garlic, BBQ maitake 27

Beef wellington, tenderstem broccoli 31

Gigha halibut, blackened aubergine,
confit winter tomato, roast chicken vinaigrette 33

Cornbury park venison, glazed carrot, dukkha 33

Atlantic cod, St Austell Bay mussels,
Roscoff onion, white asparagus 34

Sides

Triple cooked chips (V) 6

New potatoes (V) 6

Mixed leaf salad (V) 6

BBQ hispi, cheddar custard (V) 6

House Cocktails inspired by the kitchen

Rococo Garden 15

Love Potion 15

Woodchester 75 16

Puds

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

Basque cheesecake, Yorkshire forced rhubarb (V) 9

Pumpkin praline choux bun, pear sorbet, ginger 12

Selection of British artisan cheese (V) 14

Apple tart tartin, crème fraîche 14

SAUCE

— at The Painswick —

Snacks

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

Cobble Lane Lomo (SD) 6

Beaujolais Saucisson (SD) 6

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

Crisp potato terrine, smoked cod roe (D/F/SD/M/E) 8

Truffle pudding, marmite custard (G/D/E/SD/S) 8

Starters

Slow-baked beetroot, goats' cheese,
burnt apple (V/G/D/Mu/Se/SD) 17

Crisp pressed pork, broccoli tempura, nam jim
(G/D/F/SD) 18

Roscoff onion tart, mushroom bavaois,
hazelnut, Wiltshire truffle (V/G/D/N/SD) 21

Carpaccio of hand dived Orkney scallops,
ajo blanco, grapes, lemon (N/M/SD) 22

Mains

Herb gnocchi, Wiltshire truffle,
wild garlic, BBQ maitake (G/D/E/SD) 27

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

Gigha halibut, blackened aubergine,
confit winter tomato, roast chicken vinaigrette (D/F/S/C)
33

Cornbury park venison, glazed carrot,
dukkha (D/N/SD) 33

Atlantic cod, St Austell Bay mussels,
Roscoff onion, white asparagus (D/F/M/SD/C) 34

Sides

Triple cooked chips (V) 6

New potatoes (V/D) 6

Mixed leaf salad (V/Mu/SD) 6

BBQ hispi, cheddar custard (VD/S/F/Mu) 6

House Cocktails inspired by the kitchen

Rococo Garden 15

Love Potion 15

Woodchester 75 16

Puds

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

Basque cheesecake, Yorkshire forced rhubarb (V/D/E) 9

Pumpkin praline choux bun, pear sorbet, ginger
(G/D/SD/E) 12

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

Apple tart tartin, crème fraîche (V/E/D/G) 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