

SAUCE

— at *The Painswick* —

Snacks

Painswick rye sourdough,
Netherend salted butter (V) 5

Coppa stagionata 6

Beaujolais saucisson 6

Cheddar & jalapeno croquetas (V) 7

Linseed cracker, smoked cods roe 8

Crisp potato terrine, Cornish crab 10

Starters

Fresh English peas, pea & wasabi bavarois,
pickled radish (V) 17

Ricotta agnolotti, Isle of Wight tomato,
harissa, pickled onions 19

Cotswold chicken & tarragon terrine,
gherkin ketchup, chicory salad 19

Cured Loch Duart salmon,
crème fraîche, sea buckthorn & chilli 20

Stokes Marsh Farm sirloin tartare tart,
elderflower cream, blackcurrant 20

Mains

Herb gnocchi, Wye Valley asparagus,
salsa verde, BBQ maitake (V) 29

Roast stone bass, blackened aubergine,
roast chicken vinaigrette 33

Gigha halibut, St. Austell Bay mussels,
white asparagus Roscoff onion 34

West End Farm pork loin & croquette,
salt baked kohlrabi, purple shiso 35

Beef wellington, kale 35

Sides

Triple cooked chips (V) 6

New potatoes (V) 6

Mixed leaf salad (V) 6

BBQ hispi, Caesar dressing (V) 6

House Cocktails inspired by the kitchen

Rococo Garden 15

Love Potion 15

Woodchester 75 16

Puds

Evesham strawberries, crème fraîche
mousse, caramelised popcorn 10

Basque cheesecake, Hereford raspberries, stout (V) 10

Honey & lemon thyme tart, preserved blueberry,
yoghurt ice cream (V) 12

Chocolate & coffee choux bun, vanilla ice cream (V) 12

Truffle pudding, Bath soft cheese, Calcot honey (V) 12

Selection of British artisan cheese (V) 14

SAUCE

— at *The Painswick* —

Snacks

Painswick rye sourdough,
Netherend salted butter (V/Ve/G/D) 5

Coppa stagionata (SD) 6

Beaujolais Saucisson (SD) 6

Cheddar & jalapeno croquetas (V/G/E/D/SD) 7

Linseed cracker, smoked cods roe (SD/F/Mu) 8

Crisp potato terrine,

Cornish crab (V/D/E/SD/S/Cr) 10

Starters

Fresh English peas, pea & wasabi bavarois,
pickled radish (V/D/E/SD/S) 17

Ricotta agnolotti, Isle of Wight tomato,
harissa, pickled onions (G/D/E/SD/S/C/V) 19

Cotswold chicken & tarragon terrine, gherkin ketchup,
chicory salad (G/D/E/Sd/Mu/C) 19

Cured Loch Duart salmon, crème fraîche,,
sea buckthorn & chilli

(D/G/F/Cr/S/SD/E/Mu) 20

Stokes Marsh Farm sirloin tartare tart,
elderflower cream, blackcurrant (G/D/SD/S) 20

Mains

Herb gnocchi, Wye Valley asparagus,
salsa verde, BBQ maitake
(G/D/E/SD/S) 29

Roast stone bass, blackened aubergine,
roast chicken vinaigrette (F/S/SD/C) 33

Gigha halibut, St. Austell Bay mussels,
white asparagus Roscoff onion
(D/F/M/SD) 34

West End Farm pork loin & croquette,
salt baked kohlrabi, purple shiso
(D/SD/G/C) 35

Beef wellington, kale
(G/D/E/SD/C) 35

Sides

Triple cooked chips (V) 6

New potatoes (V/D) 6

Mixed leaf salad (V/MU/SD) 6

BBQ hispi, Caesar salad (V/D) 6

House Cocktails inspired by the kitchen

Rococo Garden 15

Love Potion 15

Woodchester 75 16

Puds

Evesham strawberries, crème fraîche
mousse, caramelised popcorn (D/E/S) 10

Basque cheesecake, Hereford raspberries, stout
(D/E/G) 10

Honey & lemon thyme tart, preserved blueberry,
yoghurt ice cream (G/D/E/SD) 12

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

Truffle Pudding, Bath Soft cheese,
Calcot honey (G/D/E/SD) 12

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