



THE PAINSWICK

SUNDAY LUNCH MENU

STARTERS

Cured & torched Loch Duart salmon,
miso crème fraiche, green apple

Warm truffle pudding,
smoked onion, Tunworth (v)

Twice baked cheddar souffle,
spinach (v)

Slow roasted piccolo parsnips,
quince, onions, spenwood (v)

MAINS

Cornish cod, St Austell Bay mussels,
Woodchester Valley velouté

Roasted cauliflower,
toasted yeast, BBQ mushroom, hazelnut (ve)

Roast Stokes Marsh farm rump of beef,
all the trimmings

Roast Tamworth pork loin,
all the trimmings

DESSERTS

Classic affogato (v)

Mango, lightly spiced pineapple,
coconut & yoghurt (ve)

Sticky toffee pudding,
vanilla ice cream

Dark chocolate & praline delice,
blood orange, vanilla ice cream (v)

Two courses **32**

Three courses **38**

V - Suitable for vegetarians.

*Please let the team know of any allergies or intolerances.
A discretionary 12.5% service charge will be added
to the total of your bill*