



# THE PAINSWICK

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## SUNDAY LUNCH

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### STARTERS

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Cornish crab salad,  
Isle of Wight tomatoes

Wye valley asparagus velouté,  
crème fraiche (V)

BBQ leeks,  
egg vinaigrette, pickled onion

Pig's head fritter,  
smoked eel, pickled onion, parsley

### MAINS

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Roasted cauliflower, toasted yeast,  
king oyster mushroom, hazelnut  
crumble, gem lettuce (V)

Roast Cornish cod, mussel,  
courgette, basil, brown butter potato

Cotswold rack & BBQ neck of lamb,  
artichoke, wild garlic pesto

Roast Stokes Marsh farm sirloin,  
all the trimmings

### DESSERTS

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Classic affogato (V)

Gariguettes strawberries & sorbet,  
mascarpone, lime (V)

Biscuit Breton, raspberry  
marshmallow, sorbet, white chocolate

Dark chocolate & praline delice,  
caramelised cream, passionfruit

Selection of cheeses,  
crackers, quince jelly & grapes (V)

Two courses **26** | Three courses **30**

*V – Suitable for vegetarians.*

*Please let the team know of any allergies or intolerances.*