



FALCON
PAINSWICK

Sunday Menu

Starts

Smoked Salmon £6.50

Shallot and caper salsa, herb salad, lemon oil

Ham Hock and Wholegrain Mustard Terrine (n) £6.25

Candied walnuts, apple puree, crusty bread, pea shoots

Homemade Soup of the Day £6.30

Locally made bread

Creamy Mushrooms (v,gf) £6.15

Toasted brioche dressed watercress

Mackerel Fillet £6.95

Fennel and ginger salad, micro herbs, lemon oil

MAINS

Roast Strip Loin of Beef £15.95

Roast potatoes Yorkshire pudding, gravy, mixed vegetables

Roast of the day £15.95

Roast potatoes, gravy, mixed vegetables

Chicken Breast Stuffed with Chorizo (gf) £16.50

Red cabbage, kale, sun blushed tomatoes, jus

Beetroot Risotto (v,vg,df,gf) £14.95

Pomegranate, coriander

Wild Mushroom Tagliatelle (v) £14.95

Parmesan cream, spinach, rocket salad

Pan Fried Salmon (gf) £16.95

Braised fennel, sweet corn and clam chowder

Confit Duck Leg (gf, df) £17.95

Fondant potatoes, tender stem broccoli and cherry jus

Desserts

Triple Chocolate Torte £6.50

Salt caramel popcorn, honeycomb ice-cream

Poached Pear (gf,df,v,vg) £6.25

Honey granola, pear sorbet, pear puree

Autumn Berries Eton Mess (v) £5.95

Cherry gel, roasted chestnut, blackberry, figs, Chantilly cream

Trio of Desserts £6.75

Belgium chocolate brownie, lemon posset, mixed berry cheesecake

Choice of Ice-Creams and Sorbets £4.00

Please ask server for flavours

Apple and Blackberry Crumble £5.95

Custard, Ice Cream or Cream

Please let us know of any allergies at the time of ordering, so we can best advise you. All our dishes are cooked to order with some of our main courses taking up to 20 minutes, please bear with us during busy periods. For tables of 8 or more a service charge of 8% is added to the final bill, all gratuities are shared equally amongst all the staff on duty. If you do not agree with the amount, please ask for it to be amended or removed. Key v=vegetarian, vg=vegan, gf=gluten free, df=dairy free.