

PINION

Bread and snacks

Rosemary and thyme focaccia 3 ½

Gordal olives 4 ½

Starters

Chicken liver pate, toasted milk loaf, damson chutney 6 ½

Ruby beetroot risotto, fresh ricotta, Pangratatto 4 ½

French onion soup, gruyere palmier 5 ½

Crispy pigs head croquette, aubergine and barbecue sauce 5 ½

Buffalo mozzarella, roasted carrot and dukkha spice 7 (n)

French bean, hazelnut and blushed tomato salad, soft boiled hens egg 6 (n)

Torched mackerel, watermelon, radish and pickled shallot 7 ½

Whole baked Camembert, spiced cranberry jam, cider pickled onions 12

(Designed for 2 to share, please allow 15 minutes)

Main courses

Pan roasted cauliflower, apple, caper and parsley 9

Braised featherblade of beef, celeriac puree, broccoli, truffle and parmesan chips 20

Grilled whole plaice, large leaf spinach, parsley, lemon and caper butter 15 ½

Butternut squash and mozzarella arancini, gordel olive and tomato ragu 11

Steak tartare, dressed romaine lettuce, crinkle cut chips 14

Pan fried sea bream, pumpkin fregola, sweet pickled fennel, roasted spring onion dressing 14

Whole roast duck, buttered pippa potatoes, salsa verde 42

(Designed for 2 to share, please allow 35 minutes)

Sides

Truffle and parmesan chips 3 ½

Romaine lettuce, caper and parsley dressing 3

Honey and butter roasted carrots 3 ½

Desserts

Steamed lemon suet sponge, caramelised plums, mascarpone 7

Crème brûlée 5

Profiteroles, salted caramel sauce 5

Whipped fromage blanc, roasted apple, rosemary meringue, honey 6

Dark chocolate mousse, honeycomb 4 ½

Cheese

Colston Basset Stilton, farmhouse chutney, Neal's Yard crackers 6

Please inform us of any allergies or intolerances, a full list of ingredients is available upon request

(n) = contains nuts.