

# PINION

## Sunday Lunch

12-4.30pm

2 Courses £ 20 / 3 Courses £ 25

### Cocktail

Vodka & Elderflower Fizz £ 7.5

Vodka, elderflower, lime, frizzante

### Starters

Chicken liver paté, toasted focaccia, fruit chutney

Cream of celeriac soup, salsa verde dressing

Buffalo mozzarella, roasted carrot, spicy nuts and seeds (n)

Crispy pigs head croquette, aubergine and barbecue sauce

Grilled mackerel, watermelon and radish salad, sweet and sour shallots

### Main courses

Roast beef, roast potatoes, carrot and swede, greens, Yorkshire pudding

Rolled and stuffed pork belly, crispy crackling, apple sauce, roast potatoes

Pan roasted cauliflower, apple, caper and parsley salad, cauliflower and parmesan purée

Confit duck leg, butterbean mash, kale, roasted spring onion dressing

Pan fried sea bream, pumpkin purée, giant cous cous and fennel

### Desserts

Steamed lemon suet sponge, caramelised plums, lemon semifreddo

Crème brûlée, cinnamon shortbread

Whipped yoghurt, caramelised apple, rosemary meringue, honey

Dark chocolate mousse, crushed honeycomb, Griottine cherries

Colston Bassett Stilton, pear and shallot chutney, Neal's Yard crackers

### To finish

Glass of LBV Port £ 5

Glass of Sauternes £ 8

Please inform us of any allergies or intolerances, a full list of ingredients is available upon request  
(n) = contains nuts.