

PINION

New Year's Eve 2018

Monday 31st December

Cocktail

Cause to Celebrate £9

Causes & Cures vermouth, prosecco, olive, orange

Snack

Chorizo, gordal olive and sour cream

Starter

Roast and pickled beetroot, sticky walnuts, house ricotta (n)

2017 Chenin Blanc, Liberty Fairtrade, Coastal Region, South Africa

Fish

King prawn taco, salsa roja, lime pickled onion, avocado

2017 La Ruchette Doree Rosé, Cotes du Rhone, France

Main

Roast sirloin of beef, caramelised onion purée, confit hispi cabbage

2016 Monastrell, 'Hecula', Castaño, Yecla, Spain

Dessert

Dark chocolate and mandarin mille feuille, crème fraîche sorbet

2014 Late Harvest Gewürztraminer, Montes Alpha, Colchagua Valley, Chile

Menu £65 per head

Optional wine pairings £20 per head

Menus are subject to change depending on availability of ingredients.

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

(n) = contains nuts.