

PINION

Cocktail

Blood Orange G & T £ 8.5

Bombay Sapphire Gin, Blood Orange Liqueur, Tonic, Orange

Bread and snacks

Rosemary and thyme focaccia £ 3.5

Gordal olives £ 4.5 (n)

Starters

Chicken liver paté, toasted milk loaf, fruit chutney £ 7.5

Beetroot risotto, soft cheese, herby breadcrumbs £ 6.5

French onion soup, cheesy puff pastry £ 6

Buffalo mozzarella, roasted carrot, spicy nuts and seeds £ 7 (n)

Crispy pigs head croquette, quince butter, sweet mustard £ 6.5

French bean, hazelnut and blushed tomato salad, soft boiled egg £ 6.5 (n)

Cured salmon, watermelon and radish salad, sweet and sour shallots £ 7.5

Whole baked Camembert, spiced cranberry jam, cider pickled onions, croutons £ 13

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

Main courses

Pan roasted cauliflower, apple, caper and parsley £ 12.5

Sticky braised beef, truffle and parmesan chips £ 21

Roast cod, chorizo, baby gem lettuce and saffron £ 20

Salt baked celeriac, butterbean mash, lemon and chilli dressing, toasted almonds £ 15 (n)

Steak tartare, dressed lettuce, crinkle cut chips £ 15

Pan fried sea bream, pumpkin puree, giant cous cous, fennel, roasted spring onion dressing £ 14

Whole roast duck, buttered baby potatoes, honey roasted carrots, salsa verde £ 45

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

Sides

Truffle and parmesan chips £ 3.5

Honey and butter roasted carrots £ 3.5

Cream spinach £ 4

Desserts

Steamed lemon suet sponge, lemon semifreddo £ 6.5

Crème brûlée, cinnamon shortbread £ 6

Fresh cream profiteroles, salted caramel sauce £ 5.5

Whipped yoghurt, caramelised apple, rosemary meringue, honey £ 5.5

Dark chocolate mousse, crushed honeycomb, Griottine cherries £ 7.5

Sweets

Dark chocolate and sea salt fudge £ 3

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

(n) = contains nuts.