

PINION

Festive Lunch Menu

2 courses £20/ 3 courses £24

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

Crispy pigs head terrine, miso glazed chicory

White onion and madeira soup, rarebit on toast

Charred mackerel, Yukon Gold potatoes, bacon and horseradish broth

Chicken liver pate, farmhouse chutney, toasted focaccia

Salt baked swede, smoked garlic maple, puffed rice

Main courses

Turkey breast, roast potatoes, parsnip, sprouts and bacon, stuffing, cranberry

Butternut squash risotto, house ricotta, pumpkin, sunflower and sesame seed crisp

Braised featherblade of beef, cauliflower puree, curly kale, truffle & parmesan chips (£3 supplement)

Pan fried seabream, puy lentil, shallot and chestnut mushroom stew, lemon and chive

Whole roasted carrot, butterbean hummus, garlic and thyme crumb

Sides

Braised red cabbage 3 ½

Sprouts and bacon £4

Roast potatoes £3

Honey and butter roasted carrots £4

Desserts

Vanilla crème brulee

Plum and cinnamon sorbet, vodka

Christmas pudding, brandy sauce, candied orange (n)

Ring donut, salted dark chocolate sauce, honeycomb ice cream

Poached pear, Armagnac prune ice cream, sticky walnut praline (n)

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

(n) = contains nuts.