

PINION

Sunday Lunch

12-4.30pm

2 Courses £ 20 / 3 Courses £ 25

Cocktail

'Cause to Celebrate' - Causes & Cures vermouth, prosecco, orange, olive £ 8.5

Starters

White onion and madeira soup, rarebit on toast

Butternut squash risotto, house ricotta, mixed seed crisp

Confit chicken and soft herb terrine, chicory, apple and mustard dressing

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

Charred mackerel, Yukon gold potatoes, bacon and horseradish broth

Main courses

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

Stuffed and rolled pork belly, greens, roast potatoes, apple sauce

Mushroom, goat cheese, spinach and pine nut strudel, carrot and swede, Yorkshire pudding (n)

Confit chicken thighs, spiced puy lentils, braised red cabbage

Pan fried sea bream, caramelised cauliflower, fennel and apple salad

Desserts

Dark chocolate mousse, Griottine cherries, honeycomb

Carrot cake, cinnamon syrup, cream cheese frosting, sticky walnuts (n)

Ring donut, honeycomb semifreddo, chocolate sauce

Poached comice pear, sticky walnuts, Armagnac prune semifreddo (n)

Brie de Meaux, pear and shallot chutney, Neal's Yard crackers

Afters

Glass LBV Port (75ml) £ 5

Glass Sauternes (75ml) £ 8

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