

PINION

Cocktail

Cause to Celebrate £ 8.5

Causes & Cures vermouth, prosecco, olive, 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

White onion and madeira soup, rarebit on toast £ 6

Confit chicken and soft herb terrine, bitter leaves, apple and smoked sweetcorn £ 6

Crispy pigs head croquette, apple puree, chicory, sweet mustard £ 6

Burrata, salt baked swede, smoked garlic and maple £ 7

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

Charred mackerel, Yukon gold potatoes, bacon and horseradish broth £ 7.5

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

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

Main courses

Sticky braised beef, truffle and parmesan chips, celeriac puree £ 21 (n)

Butternut squash risotto, house ricotta, pumpkin, sunflower and sesame seed crisps £ 14

Cod fillet, roast baby gem lettuce, parsnip and vadouvan spiced butter £ 21

Glazed lamb faggot, butterbean mash, crispy shallots £ 14

Pan roasted chicken breast, new potatoes, shallot, chicken butter sauce £ 18

Whole roasted carrot, butterbean hummus, garlic and thyme crumb £ 12

Pan fried sea bream, roast cauliflower, white cabbage and apple £ 16

28 day dry aged sirloin steak, dauphinois potatoes, pickled onion rings £ 65

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

Sides

Green beans, chilli, mint and hazelnuts £ 3.5 (n)

Truffle and parmesan chips £ 3.5

Honey and butter roasted carrots £ 3.5

Braised red cabbage £ 3.5

Desserts

Crème brûlée £ 6

Carrot cake, cream cheese frosting and cinnamon syrup £ 6 (n)

Ring donut, honeycomb semifreddo, chocolate sauce £ 6

Poached comice pear, sticky walnuts, Armagnac prune semifreddo £ 6 (n)

Fresh cream profiteroles, salted caramel sauce £ 6.5

Dark chocolate mousse, fresh whipped cream, griottine cherries, honeycomb £ 7.5

Cheese

Roquefort, pear and shallot chutney, Neal's Yard crackers £ 7

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.