

PINION

Sunday Lunch

12-4.30pm

2 Courses £ 20 / 3 Courses £ 25

Starters

Potato and watercress soup

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

Smoked salmon scotch egg, mussels, samphire and leeks

Salt baked swede, burrata, smoked garlic and maple

Crispy pigs head croquette, black pudding, walnut mayonnaise and pickled walnut (n)

Main courses

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

Stuffed and rolled pork belly, tenderstem broccoli, apple sauce, roast potatoes

Leek, mushroom and Lancashire cheese strudel, roast potatoes, greens, Yorkshire pudding

Pan roasted chicken breast, buttered greens, roast potatoes and bread sauce

Cod fillet, charred baby gem lettuce, parsnip and vadouvan spiced butter

Sides

Truffle and parmesan chips £ 3.5

Honey and butter roasted carrots £ 3.5

Braised red cabbage £ 3.5

Desserts

Tiramisu, hazelnut and coffee praline (n)

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

Freshly baked ring donut, honeycomb semifreddo, chocolate sauce

Vanilla crème brûlée

Fresh cream profiteroles, salted caramel sauce

Afters

Chocolate and sea salt fudge £ 3

Glass LBV Port (75ml) £ 5

Glass Gewürztraminer Late Harvest (75ml) £ 5.5

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

(n) = contains nuts.