

PINION

Bread and snacks

Rosemary and thyme focaccia £3.5

Gordal olives £4.5 (n)

Starters

White onion and parmesan soup, toasted focaccia £6

Sea bream Caesar salad, focaccia crisps, parmesan £7.5

Crispy pigs head, black pudding, walnut mayonnaise and pickled walnut £7.5 (n)

White wine and soft herb risotto, cream cheese and fresh truffle £6.5

Smoked salmon scotch egg, mussels, samphire, leek £9

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

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

Whole baked Camembert, spiced cranberry jam, cider pickled onions, croutons £15

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

Main courses

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

Mushroom, leek and goats cheese Wellington, creamed spinach, toasted walnuts £14.5 (n)

Pan roasted chicken breast, crispy potato, shallot, chicken butter sauce £18

Sticky braised beef, truffle and parmesan chips, celeriac puree and watercress £23

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

Roast lamb loin, glazed faggot, fondant potato, caramelised carrot £23

Grilled plaice, purple sprouting broccoli, almonds, lemon butter sauce £14 (n)

Sides

Tenderstem broccoli, nduja dressing £3.5

Truffle and parmesan chips £3.5

Honey and butter roasted carrots £3.5

Desserts

Tiramisu, hazelnut and coffee praline £6 (n)

Freshly baked ring donut, honeycomb semi-freddo, chocolate sauce £6

Vanilla crème brûlée £6

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

Fresh cream profiteroles, salted caramel sauce £6.5

Cheese

Cashel Blue, pear and shallot chutney, 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.