

# PINIION

## Sunday Lunch

12-4.30pm

2 Courses £ 20 / 3 Courses £ 25

### Starters

White onion and parmesan soup, toasted focaccia

Ox heart, roast beetroot, swede and smoked corn

Chicken liver pate, pear and shallot chutney, toasted milk loaf

Torched celeriac, Munster cheese, pomegranate, pear and toasted almonds (n)

Smoked salmon scotch egg, white wine sauce, samphire and leeks

### Main courses

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

Rolled and stuffed pork belly, apple and rosemary stuffing, spiced lentils, roast potatoes

Pan roasted cod fillet, Isle of white tomatoes, red onion, house made ricotta

Mushroom, goat's cheese and spinach wellington, roast potatoes, greens, Yorkshire pudding

Cashel Blue arancini, creamed spinach, red wine poached pear, walnuts (n)

### Sides

Roast potatoes £ 2.5

Yorkshire pudding £ 1

Honey and butter roasted carrots £ 3.5

Gravy £ 1

### Desserts

Tiramisu

Vanilla crème brûlée

Sugar ring donut, mango and ginger compote, clotted cream ice cream

Lemon posset, kirsch cherries, shortbread

Banana cake, honeycomb ice cream and toasted peanuts (n)

### Afters

LBV Port (75ml) £ 5

Sauternes (75ml) £ 8

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

(n) = contains nuts.