PINION

Sunday Lunch

12-4.30pm

2 Courses £ 20 / 3 Courses £ 25

Starters

Broccoli soup, Stilton fritter

Morcilla scotch egg, red pepper ketchup, preserved lemon

Chicken liver pate, peach and shallot chutney, toasted focaccia

Torched celeriac, Munster, pickled pomegranate, pear, toasted almonds, frisée salad (n)

Burrata cheese, Isle of Wight tomatoes and salsa verde

Main courses

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

Stuffed and rolled pork belly, apple sauce, roast potatoes, buttered kale

Chestnut mushroom and spinach strudel, roast potatoes, spring greens, gravy

Pan roast cod fillet, parsnip puree, baby gem lettuce, vadouvan spiced butter

Sumac and apple roasted cauliflower, spiced lentils, Jerusalem artichoke puree

Sides

Roast potatoes £ 2.5

Yorkshire pudding £ 1

Honey roasted carrots £ 3.5

More gravy £ 1.5

Desserts

Vanilla crème brûlée

Sugar ring donut, cinnamon sugar, chocolate sauce, mascarpone

Lemon posset, kirsch cherries, shortbread

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

Fresh cream filled profiteroles, salted caramel sauce

Afters

Glass LBV Port (75ml) £ 5

Gewürztraminer (75ml) £ 5

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

(n) = contains nuts.