

# PINION

## Bread and olives

Rosemary and thyme focaccia £ 3.5

Gordal olives £ 4.5 (n)

## Starters

Broccoli soup, blue cheese fritter £ 6

Crispy pig's head croquette, broad beans, apple, grain mustard cream £ 7.5

Morcilla scotch egg, red pepper ketchup £8

Salad of French beans with blushed tomatoes, soft boiled egg and toasted hazelnuts £ 6.5 (n)

Chicken liver pate, stout and plum chutney, toasted milk loaf £ 7

Red chilli and roast garlic king prawns, fresh focaccia £ 9

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

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

## Main courses

Sumac and apple roasted cauliflower, spiced lentils, Jerusalem artichoke puree £ 12

Pan roast cod fillet, pea puree, roasted baby gem, sorrel butter sauce £ 21

Sticky braised beef, truffle and parmesan chips, mushroom ketchup and crispy kale £ 23

Char sui pork chop, tenderstem broccoli, green chilli dressing, peanuts £ 19 (n)

Butter roasted lamb rump, curly kale, black olive and polenta cake, sticky lamb meatball £ 23

Beer battered fish and chips, minted crushed peas, tartare sauce, lemon £ 13.5

Roast garlic butter chicken kiev, grilled romaine lettuce, Caesar crumb £ 18

## Sides

Truffle and parmesan chips £ 3.5

Honey and butter roasted carrots £ 3.5

Gypsy potatoes, roasted garlic butter £ 3.5

## Desserts

Vanilla crème brûlée £ 6

Banana cake, honeycomb ice cream, toasted peanuts and butterscotch £ 6 (n)

Tiramisu, hazelnut and coffee praline £ 6 (n)

Profiteroles, fresh cream, dark chocolate sauce £ 6

Lemon posset, Yorkshire rhubarb, lavender shortbread £ 6

Roast rum pineapple, custard, coconut ice cream, vanilla sponge £ 6.5

## Cheese

Double Barrel Lincolnshire Poacher, peach and shallot chutney, crackers £ 7

## Sweets

Dark chocolate fudge £ 3.5

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

(n) = contains nuts.