

PINION

Sunday Menu

12-4.30pm

2 Courses £ 20 / 3 Courses £ 25

Starters

Broccoli soup, blue cheese fritter

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

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

Chicken liver pate, stout and plum chutney, toasted focaccia

Morcilla scotch egg, red pepper ketchup (n)

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

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

Main courses

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

Rolled and stuffed pork belly, tenderstem broccoli, roast potatoes (n)

Pan roast cod fillet, spiced lentils, caramelised shallots, pink pepper crumb

Broccoli and cauliflower cheese Wellington, greens, roast potatoes

Roast chicken breast, buttered greens, Armagnac prunes, roast potatoes, bread sauce

Sides

Roast potatoes £ 2.5

Honey and butter roasted carrots £ 3.5

Yorkshire pudding £ 1

More gravy £ 1.5

Desserts

Vanilla crème brûlée

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

Lemon posset, forced Yorkshire rhubarb, shortbread

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

Tiramisu, hazelnut and coffee praline (n)

Cheese

Double Barrel Lincolnshire Poacher, stout and plum chutney, crackers (£2 supplement)

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.