

PINION

Bread and snacks

Gordal olives £ 4 (n)

Rosemary and thyme focaccia £ 3.5

Starters

Spiced sweet potato soup, apple, yoghurt and coriander, fresh focaccia £ 6

Fresh burrata cheese, purple carrots, smoked garlic honey, chilli and puffed rice £ 8

Chicken liver pate, farmhouse chutney, toasted focaccia £ 7

Black pudding scotch egg, red pepper ketchup, crispy kale £ 9

Crispy pig's head croquette, apple, sage, onion £ 8

Red chilli and garlic king prawns, fresh focaccia £ 9 (n)

Ruby beetroot risotto, fresh ricotta, herb crumb £ 6.5

Whole baked Camembert, cranberry chutney, pickled cornichons, focaccia crisps £ 15

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

Mains

Roast cauliflower, butterbean mash, green chilli dressing, fennel cracker £ 12 (n)

Pan roast cod fillet with Vadouvan spiced butter, parsnip puree and baby gem lettuce £ 21

Roast lamb rump, sweet red pepper cous-cous, lamb faggot, fennel, mojo verde £ 23

Sticky braised beef, red wine and shallot puree, truffle and parmesan chips £ 23

Roast chicken breast, Mayan Gold potatoes, glazed shallot, red wine sauce £ 19

Honey glazed bacon, creamed potatoes, Madeira and mustard sauce £ 20

Smoked haddock fishcake, braised leeks, warm tartare sauce £ 17

Sides

Truffle and parmesan chips £ 3.5

Buttered purple kale £ 3.5

Mayan Gold potatoes, roasted garlic butter £ 4

Honey and butter roasted carrots £ 3.5

Desserts

Rice pudding, orange and toasted almonds £ 6 (n)

Honeycomb ice cream, chocolate sauce, fresh honeycomb £ 6

Winter spiced crème brûlée £ 6.5

Ginger parkin, vanilla ice cream, butterscotch sauce £ 6

Tiramisu with hazelnut and coffee praline £ 6 (n)

Flourless chocolate cake, mint chocolate chip ice cream £ 8

Cheese

Lincolnshire Poacher, Beauvale Blue, farmhouse chutney, bread crisps £ 8

Sweets

Turkish delight, white chocolate and pistachio fudge £ 3.5 (n)

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

(n) = contains nuts.