

PINION

3 COURSES £40 | 2 COURSES £35

SNACKS

Gordal olives + £4 { *Manzanilla* }

Don Bocarte anchovies + £6 { *Manzanilla* }
Lincolnshire Poacher butter, toasted sourdough

STARTERS

Chicken liver pâté { *Sauternes* }
farmhouse chutney, wholemeal sourdough toast

Lamb fat potato terrine { *Blaifränkisch* }
crispy lamb's breast, poached hen's egg, harissa mayonnaise

Killeen cheese dumpling { *Soave* }
cauliflower, pickled shallot, lemon and chive oil

Butternut squash roasted with Baharat { *Riesling* }
hazelnut 'cream' and salted cucumber

King prawns { *Grüner Veltliner* }
in garlic, chilli and ginger butter with a wedge of focaccia

MAINS

Braised featherblade of beef { *Palazzo Della Torre* }
caramelised cauliflower purée, truffle and parmesan chips

Spiced field mushroom doughnut { *Bourgogne Blanc* }
sesame creamed spinach, caramelised celeriac gravy

Pan-fried cod fillet { *Soave* }
chorizo, white onion and butterbeans, roast garlic and saffron rouille

Miso-glazed salmon fillet { *Viognier* }
squash and brown butter, tenderstem broccoli, salted lemon dressing

Beech-smoked duck breast +£5 { *Cinsault* }
salt-baked celeriac, hazelnut butter, duck leg croquette, plum sauce

TO SHARE

Guinea fowl + £16 { *Riesling* }
stuffed with fennel and apricot sausage, white cabbage choucroute, pickled pear

35 day aged sirloin + £30 { *Coudoulet de Beaucastel* }
caramelised cauliflower purée, truffle and parmesan chips, red wine sauce

SIDES

Truffle and parmesan chips + £4

Purple carrots
smoked garlic honey, puffed wild rice + £4

Buttered tenderstem broccoli + £4.5

Cauliflower cheese
lemon and chive breadcrumb + £6

SWEETS

Crème brûlée { *Sauternes* }

Poached pear with Sauternes jelly { *Gewürztraminer* }
walnut praline ice cream and Armagnac prune purée

Barley-malt doughnuts { *Vin Santo* }
malt ice cream and whisky-steeped golden sultanas

Banana loaf { *Tawny Port* }
muscovado cream, candied pecan, butterscotch sauce

Chocolate 'Oblivion' { *Pedro Ximénez* }
mint choc-chip ice cream, dark chocolate sauce

Bix, Mossfield, Evenlode and Colston Bassett + £3 { *Cider* }
fig and orange chutney, bread crisps

FIZZ	GLS	BTL	
Prosecco Ca' di Alte, Italy	7	35	
Charles Heidsieck Brut Reserve Champagne, France	10	59	

WHITE	125ML	175ML	BTL
Macabeo Molinico Loco, Yecla, Spain	4	5.5	22
Catarratto Passo del Tempio, Sicily, Italy	4.5	6.5	25
Viognier Baron de Badassière, Côtes de Thau, France	5	7	27
Sauvignon Blanc Villa Montes, Curico Valley, Chile	5	7.5	29
Wine of the month Ask a team member for details	5.5	8	33
Grüner Veltliner Loimer, Kamptal, Austria	6.5	9.5	37
Garganega / Trebbiano di Soave Soave Classico, Pieropan, Veneto, Italy	7.5	11	39
Riesling Rolly Gassmann, Alsace, France	9	13	49
Bourgogne Hautes Côtes de Beaune Jean-Noël Gagnard, Burgundy, France	10	15	59

RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	4	5.5	22
Nero d'Avola / Nerello Mascalese Borgo Selene, Sicily, Italy	4.5	6.5	25
Touriga Nacional Evaristo, Lisboa, Portugal	5	7	27
Shiraz 16 Stops, South Australia	5	7.5	29
Wine of the month See blackboard for details	5.5	8	33
Cinsault Pour Ma Gueule, Itata Valley, Chile	6.5	9.5	37
Blaifränkisch / St Laurent Heidi Schröck, Burgenland, Austria	7.5	11	39
Corvina / Rondinella 'Palazzo della Torre', Allegrini, Veneto, Italy	9	13	49
Grenache / Mourvèdre / Syrah Coudoulet de Beaucastel, Rhône, France	10	15	59

ROSÉ	125ML	175ML	BTL
Monastrell Rosado Molinico Loco, Yecla, Spain	4	5.5	22
Grenache / Cinsault Miraval Rosé, Provence, France	9	13	49

COCKTAILS	
Negroni J.J Whitley gin, Campari, Martini Rosso	9
Champagne Socialite Charles Heidsieck Champagne, strawberry shrub	11
Old Sticky Walnut Woodford Reserve, muscovado syrup, walnut bitters	10
Espresso Martini Russian Standard vodka, Kahlúa, espresso	9

NON-ALCOHOLIC	
Strawberry Lemonade Strawberry shrub, soda	3.5
Apple & Elderflower Temperance Apple juice, elderflower cordial, soda	3.5

BEERS	330ML
Ayinger Lager Hell 4.9% Bavarian lager. Light malt, crisp and mellow	4.5
Vedett Extra Pilsner 5% Premium Belgian lager. Complex yet smooth	5
Northern Monk Eternal 4.1% Light blonde Session IPA. Hops, tangerine, citrus pith	5.5
Tynt Meadow 7.4% English Trappist ale. Dark chocolate, pepper, figs	6
Lucky Saint 0.5% Alcohol free unfiltered lager. Smooth and citrus	4.5
Guest beer Ask a team member for details	

CIDER	500ML
Hogan's French Revelation 4.8% Breton style cider. Mature, velvety, wild and fruity	6.5

SHERRY	75ML
Manzanilla Deliciosa En Rama, Valdespino	6
Pedro Ximénez Sherry, Valdespino	6

PORT	75ML
LBV Port, Sandeman	5
10-Year-Old Tawny Port, Sandeman	6

SWEET	75ML	375ML
Gewürztraminer Late Harvest Montes Alpha, Colchagua Valley, Chile	5.5	26
Sauternes Château Laville, Bordeaux, France	8	40
Vin Santo del Chianti Rufina Selvapiana, Tuscany, Italy	9.5	59