

PINION

B I S T R O

Bread

Rosemary and thyme focaccia £3

Starters

Chicken liver pâté with farmhouse chutney and sourdough toast £7.5

Caramelised goat's cheese, roasted carrots with smoked garlic honey, crispy puffed rice and chilli £7.5

Salt and pepper chicken wings with roasted garlic mayonnaise £6.5

Roasted beetroot salad, ricotta, sticky walnuts and harissa spiced pumpkin seeds £5.5

Garlic, chilli and parsley king prawns with a wedge of focaccia £13

Carrot and coriander soup, onion bhaji £5

Whole baked Camembert to share, cornichons, cranberry jam and focaccia croutons £19

(please allow up to 15 minutes)

Mains

Sticky braised beef with beetroot ketchup, truffle and parmesan chips £24.5

Whole market fish with lemon and caper butter, new season potatoes and tenderstem broccoli £ Market Price

Harissa-spiced half chicken with rosemary and chilli fries, roasted garlic mayonnaise £19

Maple-glazed smoked bacon, creamed potatoes, tenderstem broccoli, wholegrain mustard sauce £17.5

Aubrey Allen's dry-aged beef burger with house tomato relish, Gruyère and french fries £18

Cod baked with chorizo, honey and almonds, braised white beans and tenderstem broccoli £19

Roasted summer squash with red lentil and coconut dahl, broad bean and green tomato pickle £15

Sides

Truffle and parmesan chips £4.5

Rosemary and chilli fries £4.5

Tenderstem broccoli with lemon-thyme and garlic butter £4.5

Caesar salad £5

Desserts

Vanilla crème brûlée £6

Sticky toffee pudding, butterscotch sauce, vanilla ice cream £6.5

Profiteroles with fresh cream and salted dark chocolate sauce £6.5

Tiramisu with hazelnut praline £6.5

Strawberry pavlova £6.5

Sweets

Salted dark chocolate fudge £3.5

Fizz Glass / Bottle

Prosecco	7 / 35
Ca' di Alte, Italy	
Charles Heidsieck Brut Reserve	11 / 65
Champagne, France	

White 125ml / 175ml / Bottle

Macabeo	4 / 6 / 23
Molino Loco, Yecla, Spain	
Catarratto	4.5 / 6.5 / 25
Casa Mia, Sicily, Italy	
Viognier	5 / 7 / 27
Baron de Badassière, Côtes de Thau, France	
Sauvignon Blanc	5 / 7.5 / 29
Villa Montes, Curico Valley, Chile	
Pinot Grigio	33
Ponte del Diavolo, Friuli-Venezia Giulia, Italy	
Garnacha Blanca	37
Rioja Blanca, Izadi Larrosa, Rioja, Spain	
Chardonnay	39
Heritage Collection, De Loach, California, USA	
Albariño	43
O Rosal, Santiago Ruiz, Rías Baixas, Spain	
Riesling	49
Rolly Gassmann, Alsace, France	

Red 125ml / 175ml / Bottle

Monastrell	4 / 6 / 23
Molino Loco, Yecla, Spain	
Nero d'Avola / Nerello Mascalese	4.5 / 6.5 / 25
Borgo Selene, Sicily, Italy	
Carignan	5 / 7 / 27
Baron de Badassière, Côtes de Thau, France	
Shiraz	5 / 7.5 / 29
16 Stops, South Australia	
Merlot / Cabernet Sauvignon	33
Château des Antonins, Bordeaux, France	
Gamay	37
Dominique Morel, Beaujolais, France	
Tempranillo	39
Vinea Crianza, Finca Museum, Cigales, Spain	
Malbec	45
Gran Corte, Amalaya, Salta, Argentina	
Pinot Noir	55
Crimson, Ata Rangī, Martinborough, New Zealand	

Rosé 125ml / 175ml / Bottle

Monastrell	4.5 / 6.5 / 25
Rosado, Molino Loco, Yecla, Spain	
Grenache / Cinsault	8 / 12 / 39
Miraval Rosé, Provence, France	

Cocktails

Negroni	9
J.J Whitley gin, Campari, Valdespino Vermouth	
Champagne Socialite	12
Charles Heidsieck Champagne, strawberry shrub	
Sticky Old Fashioned	11
Woodford Reserve, muscovado syrup, bitters	
Tongue Twisted Tonic	9
Ferreira White Port, ginger switchel, tonic	
Espresso Martini	9.5
Finlandia vodka, Kahlúa, espresso	

Non-alcoholic

Strawberry Lemonade	3.5
Strawberry shrub, soda	
Apple & Elderflower Temperance	3.5
Apple juice, elderflower cordial, soda	
Ginger Spritz	5.5
Mother Root ginger switchel, with tonic or soda	

Beers 330ml

Ayinger Lager Hell	4.5
4.9%: Bavarian lager. Light malt, crisp and mellow	
Peroni Red	5
4.7%: Italy's favourite lager. Clean and refreshing	
Vedett Extra Pilsner	5
5%: Premium Belgian lager. Complex yet smooth	
Northern Monk Eternal	5.5
4.1%: Light blonde Session IPA. Hops, tangerine, citrus pith	
Tynt Meadow	6
7.4%: English Trappist ale. Dark chocolate, pepper, figs	
Lucky Saint	4.5
0.5% Alcohol free unfiltered lager. Smooth and citrus	

Cider 500ml

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

Sherry 75ml

Fino 'Inocente', Valdespino	6
Pedro Ximénez 'El Candado', Valdespino	6.5

Port 75ml

Dry White Port, Ferreira	4.5
LBV Port, Sandeman	5
10-Year-Old Tawny Port, Sandeman	6

Sweet 75ml / 375ml

Gewürztraminer Late Harvest	5.5 / 26
Montes Alpha, Colchagua Valley, Chile	
Sauternes	8 / 40
Château Laville, France	