

PINION

Main menu

BREAD

Garlic and chilli sourdough bread for sharing £6.5

STARTERS

Chicken liver pâté with farmhouse chutney and sourdough toast £9
Fried goat's cheese, roasted carrots with smoked garlic honey, crispy puffed rice and chilli £7.5
Baked chorizo with wood-roasted peppers, garlic aioli £8
Roasted beetroot salad, ricotta, sticky walnuts and harissa spiced pumpkin seeds £5.5
Prawn cocktail with a sourdough bread £7.5
Leek and potato soup, salt and pepper leek fries £5.5

MAINS

Sticky braised beef with beetroot ketchup, truffle and parmesan chips £24.5
Beer battered haddock, triple cooked chips, minted peas and tartare sauce £15
Peri-Peri half chicken with rosemary and chilli fries, roasted garlic mayonnaise £19
Miso-glazed salmon filet, butternut squash purée, roast hispi cabbage, hazelnuts £19.5
Butter-roast pork ribeye, hash brown, poach egg, pineapple and chilli chutney £18
Spiced roast butternut squash, pickled cucumber, hazelnut cream, fresh dill £14

SIDES

Truffle and parmesan chips £4.5
Rosemary and chilli fries £4.5
Red cabbage braised in mulling spices £4.5
Honey-roasted carrot £4.5

DESSERTS

Vanilla crème brûlée £7.5
Orange brandy tres leches cake with cinnamon £8
Chocolate 'Oblivion', mint choc-chip ice cream, dark chocolate sauce £8.5
Honeycomb ice cream, dark chocolate sauce and a wedge of honeycomb £6.5
Warm Yorkshire parkin, butterscotch sauce, yoghurt and lime ice cream £8

SWEETS

Salted dark chocolate fudge £3.5

| FIZZ | GLS | BTL |
|---|-----|-----|
| Prosecco Ca' di Alte, Italy | 7 | 35 |
| Charles Heidsieck Brut Reserve Champagne, France | 11 | 65 |

| WHITE | 125ML | 175ML | BTL |
|---|-------|-------|-----|
| Macabeo Molinico Loco, Yecla, Spain | 4 | 6 | 23 |
| Catarratto Casa Mia, Sicily, Italy | 4.5 | 6.5 | 25 |
| Viognier Baron de Badassière, Côtes de Thau, France | 5 | 7 | 27 |
| Sauvignon Blanc Classic Series, Casablanca, Chile | 5 | 7.5 | 29 |
| Pinot Grigio Ponte del Diavolo, Friuli-Venezia Giulia, Italy | | | 33 |
| Garnacha Blanca Rioja Blanca, Izadi Larrosa, Rioja, Spain | | | 37 |
| Chardonnay Heritage Collection, De Loach, California, USA | | | 39 |
| Albariño O Rosal, Santiago Ruiz, Rías Baixas, Spain | | | 43 |
| Riesling Rolly Gassmann, Alsace, France | | | 49 |

| RED | 125ML | 175ML | BTL |
|---|-------|-------|-----|
| Monastrell Molinico Loco, Yecla, Spain | 4 | 6 | 23 |
| Nero d'Avola / Nerello Mascalese Borgo Selene, Sicily, Italy | 4.5 | 6.5 | 25 |
| Carignan Baron de Badassière, Côtes de Thau, France | 5 | 7 | 27 |
| Shiraz 16 Stops, South Australia | 5 | 7.5 | 29 |
| Merlot / Cabernet Sauvignon Château des Antonins, Bordeaux, France | | | 33 |
| Gamay Dominique Morel, Beaujolais, France | | | 37 |
| Tempranillo Vinea Crianza, Finca Museum, Cigales, Spain | | | 39 |
| Malbec Gran Corte, Amalaya, Salta, Argentina | | | 45 |
| Pinot Noir Crimson, Ata Rangī, Martinborough, New Zealand | | | 55 |

| ROSÉ | 125ML | 175ML | BTL |
|---|-------|-------|-----|
| Monastrell Rosado Molinico Loco, Yecla, Spain | 4.5 | 6.5 | 25 |
| Grenache / Cinsault Miraval Rosé, Provence, France | 8 | 12 | 39 |

| COCKTAILS | |
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| Negroni JJ Whitley gin, Campari, Valdespino Vermouth | 9 |
| King Lear Royale Charles Heidsieck Champagne, blackberry syrup | 12 |
| Much a Woo Woo About Nothing Finlandia vodka, peach schnapps, cranberry, lime | 9 |
| Sticky Old Fashioned Woodford Reserve, muscovado syrup, bitters | 11 |
| Espresso Martini Finlandia vodka, Kahlúa, espresso | 9.5 |

| NON-ALCOHOLIC | |
|--|-----|
| Strawberry Lemonade Strawberry shrub, soda | 3.5 |
| Apple & Elderflower Temperance Apple juice, elderflower cordial, soda | 3.5 |
| James's Giant Peach Green tea, peach syrup, lemon | 4 |
| Cherry Sour Mr Fitz sour cherry cordial, black tea, lemon | 4 |

| BEERS | 330ML |
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| Ayinger Lager Hell 4.9% Bavarian lager. Light malt, crisp and mellow | 4.5 |
| Peroni Red 4.7%: Italy's favourite lager. Clean and refreshing | 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 |

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

| SHERRY | 75ML |
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| 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 | BTL |
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| Sauternes Château Laville, Bordeaux, France (375ML) | 8 | 40 |