

PINION

Sunday Lunch

12pm-5pm

3 COURSES £32 | 2 COURSES £28

BREAD

Garlic and chilli sourdough bread for sharing + £6.5

STARTERS

Chicken liver pâté with farmhouse chutney and sourdough toast
Roasted beetroot salad, ricotta, sticky walnuts and harissa spiced pumpkin seeds
Leek and potato soup, salt and pepper leek fries
Fried goat's cheese, roasted carrots with smoked garlic honey, crispy puffed rice and chilli
Prawn cocktail with a wedge of sourdough

MAINS

Roast beef, roast potatoes, carrot and swede mash, buttered greens, Yorkshire pudding, gravy
Stuffed and rolled pork belly, roast potatoes, carrot and swede mash, buttered greens, caramelised apple sauce
Whole market fish with lemon and caper butter, new potatoes and broccoli
Spiced roast butternut squash, pickled cucumber, hazelnut cream, fresh dill
Pan-roast chicken breast, carrot and swede mash, roast potatoes, buttered greens, red wine sauce

SIDES

Roast potatoes + £4
Extra red wine gravy + £3
Red cabbage braised in mulling spices + £4.5
Carrot and swede mash + £4
Honey-roasted carrots + £4.5

DESSERTS

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

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	
Negroni J.J. 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
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
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
Sauternes Château Laville, Bordeaux, France (375ML)	8	40