

PINION

Pre-theatre menu

Wednesday / Thursday	5pm-7pm
Friday	12pm-2.30pm, 5pm-6pm
Saturday	12pm-2.30pm

3 COURSES £27 | 2 COURSES £24

STARTERS

Potato and leek soup

Roasted beetroot salad, ricotta, sticky walnuts and pumpkin seeds

Chicken liver pâté, farmhouse chutney, sourdough toast

MAINS

Beer battered haddock fillet, triple cooked chips, minted crushed peas, tartare sauce

Butter-roasted pork ribeye, hispi cabbage with sweet mustard dressing and hazelnuts + £2

Sage and onion arancini, butternut squash purée, hazelnuts and fried sage

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

Mint choc-chip sundae

Vanilla crème brûlée

Honeycomb ice cream

We cook with all allergens in our kitchen. If you have an allergy or any dietary requirement; please speak with a member of the team who will be happy to assist. A discretionary 10% service charge will be added to your bill.