

PINION

MARCH BISTRO MENU

2 COURSES FOR £15 | 3 COURSES FOR £20

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| Wednesday – Thursday Saturday | 4.45pm – 7pm 12pm – 2.30pm |
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SNACKS

Big green olives + £4

Garlic & chilli sourdough for sharing + £6.5

Fried and salted almonds + £3

STARTERS

Today's soup
sourdough

Fluffy chickpea panisse
vadouvan curry mayonnaise

MAINS

Coq au vin
creamy polenta, smoked bacon and red wine sauce

Honeyed beetroot tart
fresh ricotta, dressed leaves

SIDES

Truffle and Parmesan chips + £5

Roasted carrots with smoked garlic honey + £5

Long-stem broccoli with extra virgin olive oil and lemon + £5

DESSERTS

Crème brûlée

Walnut praline ice cream
espresso syrup

Our Bistro Menu changes regularly, dishes may vary. 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.
Please note: A discretionary 10% service charge will be added to your bill.