

# PINION

## Main menu

### BREAD AND SNACKS

Garlic and chilli sourdough bread for sharing	£6
Gordal olives	£4
Fried and salted Spanish almonds	£3.5

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### SMALL PLATES

Roast beetroot salad, ricotta, sticky walnuts, harissa-spiced pumpkin seeds	£6.5
Melted ham hock and Welsh rarebit on sourdough toast, mustard pickled carrots	£6.5
Madeira-braised pig's cheek, caramelised apple purée, hazelnut, parsley and caper dressing	£10.5
Salt and pepper fried chicken thigh, red cabbage slaw, chilli mayonnaise	£7
Gin-cured salmon fillet, pomelo citrus salad, yoghurt and chive	£11

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### MAINS

Flat-iron steak, truffle and Parmesan chips, peppercorn sauce, baby gem	£26.5
Spiced merguez lamb and beef sausage, white bean mash, harissa roasted carrots, sour cream and pumpkin seeds	£17
Beer-battered haddock, triple-cooked chips, minted peas, tartare sauce	£17
Pan-fried cod fillet with roast shallot, puy lentils and chestnut mushroom, lemon and chive breadcrumbs	£22.5
Chicken schnitzel with shawarma spiced butter, apricots and pickled chilli, cabbage salad, yoghurt	£19
Pan-roasted cauliflower, butterbean mash, green chilli and salted lemon dressing, toasted almonds	£14.5

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### SIDES

Truffle and Parmesan chips	£5
Rosemary and chilli fries	£5
Roast carrots with smoked garlic honey	£5
Charred long-stem broccoli with lemon and olive oil	£5
Red cabbage braised with port and mulling spices	£5

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### DESSERTS

Vanilla crème brûlée	£7.5
Sticky toffee pudding, vanilla ice cream, butterscotch sauce	£8
Honeycomb ice cream, dark chocolate sauce, a wedge of honeycomb	£5.5
Chocolate 'Oblivion', mint choc-chip ice cream, dark chocolate sauce	£10
Baked vanilla yoghurt, spiced apple compote, cinnamon palmier	£6.5

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### SWEETS

Caramelised white chocolate, salted lime and almond fudge	£3.5
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FIZZ	GLS	BTL	
Prosecco Ca' di Alte, Italy	7	38	
Charles Heidsieck Brut Reserve Champagne, France	12.5	75	

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WHITE	125ML	175ML	BTL
Macabeo Molinico Loco, Yecla, Spain	4.5	6.5	27
Catarratto Casa Mia, Sicily, Italy	5	7	28
Viognier Baron de Badassière, Côtes de Thau, France	5.5	8	32
Sauvignon Blanc Classic Series, Curico Valley, Chile	5.5	8	33
Wine of the month Ask a team member for details	-	-	-
Pinot Grigio Ponte del Diavolo, Friuli-Venezia Giulia, Italy			38
Garnacha Blanca Rioja Blanca, Izadi Larrosa, Rioja, Spain			40
Chardonnay Heritage Collection, De Loach, California, USA			42
Pinot Blanc Stopham Estate, Southern England			54

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RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	4.5	6.5	27
Nero d'Avola / Nerello Mascalese Borgo Selene, Sicily, Italy	5	7	30
Carignan Baron de Badassière, Côtes de Thau, France	5.5	8	32
Shiraz 16 Stops, South Australia	6	8	33
Wine of the month Ask a team member for details	-	-	-
Merlot / Cabernet Sauvignon Château des Antonins, Bordeaux, France			36
Gamay Dominique Morel, Beaujolais, France			40
Tempranillo Vinea Crianza, Finca Museum, Cigales, Spain			42
Malbec Kaiken Ultra, Mendoza, Argentina			52

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ROSÉ	125ML	175ML	BTL
Monastrell Rosado Famille Castano, Yecla, Spain	4.5	6	27
Rosé de Syrah Les Vignes de L'Eglise, Cotes de Thau, France	5	7	30

COCKTAILS	
Negroni J.J Whitley gin, Campari, Valdespino Vermouth	10
Champagne Socialite Charles Heidsieck Champagne, blackberry and elderflower	12
Sticky Old Fashioned Woodford Reserve, muscovado syrup, bitters	11
Much a Woo Woo About Nothing Finlandia vodka, peach schnapps, cranberry, lime	9
Espresso Martini Finlandia vodka, Kahlúa, espresso	10
Pineapple and Rum Roasted pineapple soda, goslings rum, lime	10

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NON-ALCOHOLIC	
Strawberry Lemonade Strawberry shrub, soda	4
White Peach and Jasmine	4
Pomelo Spritz Martini Vibrante, Pomelo and pink peppercorn	5

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BEERS	330ML
Elite Bistro, Ladysmith 4.5% IPA. Our own beer! Mango, peach, citrus	6
Thornbridge, Jaipur IPA 5.9% Grapefruit, lemon with a bitter finish	6.5
Thornbridge, Market Porter 4.5% Creamy, smooth and toasted	5.5
Thornbridge, Lukas Hells Lager 4.3% Bavarian style lager, gluten free	5.5
Thornbridge, Zero Five 0.5% Alcohol free pale ale, amber and citrus	4.5
Lucky Saint 0.5% Alcohol free unfiltered lager, smooth and citrus	5.5

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CIDER	330ML
Aspalls Suffolk Cider 5.5% Medium dry and crisp	6.5

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SHERRY	75ML
Fino 'Inocente', Valdespino	6
Pedro Ximénez 'El Candado', Valdespino	6.5

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SWEET	75ML	BTL
Semillon Botrytis Semillon, Peter Lehmann Masters, South Australia	5.5	26
Sauternes Château Laville, Bordeaux, France (375ML)	8	40

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PORT	75ML
Dry White Port, Ferreira	4.5
Ruby Port, Sandeman	6
10-Year-Old Tawny Port, Sandeman	7