

# PINION

## Sunday Lunch

12pm-5pm

3 COURSES £32 | 2 COURSES £28

### BREAD AND SNACKS

Garlic and chilli sourdough bread for sharing + £6.5

Gordal olives + £4

Fried and salted Valencian almonds + £4

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### STARTERS

Chicken liver pâté with farmhouse chutney and sourdough toast

Roasted beetroot salad, ricotta, sticky walnuts and harissa spiced pumpkin seeds

Sticky maple-glazed bacon, torched pickled onions, sesame cream, toasted hazelnuts

Cauliflower and goat's cheese arancini, charred green pepper dressing

Roast garlic and potato soup, rarebit on toast

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### 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

Salmon schnitzel, garlic and lemon-thyme butter, saffron potatoes, hispi cabbage and grape salad

Maple and sesame roasted carrots, crispy carrot cakes, green chilli and pickled vegetables, sesame dressing

Pan-roasted chicken breast, carrot and swede mash, roast potatoes, buttered greens, red wine sauce

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### SIDES

Roast potatoes + £4

Extra red wine gravy + £3

Carrot and swede mash + £4

Roasted carrots with roast garlic, chilli and lemon-thyme butter + £4.5

Charred long-stem broccoli, lemon and olive oil + £6

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### DESSERTS

Vanilla crème brûlée

Chocolate 'Oblivion', mint choc-chip ice cream, dark chocolate sauce

Baked vanilla yoghurt with rhubarb and ginger compote, pistachio biscotti biscuits

Honeycomb ice cream, dark chocolate sauce and a wedge of honeycomb

Warm Yorkshire parkin, butterscotch sauce, yoghurt and lime ice cream

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### SWEETS

Dark chocolate, salted orange and pecan 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, Curico Valley, Chile	5	7.5	29
Wine of the month Ask a team member for details	-	-	-
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	4.5	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	7.5	27
Shiraz 16 Stops, South Australia	5	7.5	29
Wine of the month Ask a team member for details	-	-	-
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
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	9.5
Pineapple and Rum Roasted pineapple soda, goslings rum, lime	10

NON-ALCOHOLIC	
Strawberry Lemonade Strawberry shrub, soda	3.5
White Peach and Jasmine	3.5
Pomelo Spritz Martini Vibrante, Pomelo and pink peppercorn	5
Cherry Sour Mr Fitz sour cherry cordial, black tea, lemon	4

BEERS	330ML
Elite Bistro, Ladysmith 4.5% IPA. Our own beer! Mango, peach, citrus	5
Thornbridge, Jaipur IPA 5.9% Grapefruit, lemon with a bitter finish	5.5
Thornbridge, Market Porter 4.5% Creamy, smooth and toasted	5
Thornbridge, Lukas Hells Lager 4.3% Bavarian style lager, gluten free	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	4.5

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

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

SWEET	75ML	BTL
Moscato di Pantelleria Kabir, Donnafugata, Sicily, Italy	7.5	65
Sauternes Château Laville, Bordeaux, France (375ML)	8	40

PORT	75ML
Dry White Port, Ferreira	4.5
Ruby Port, Sandeman	5
10-Year-Old Tawny Port, Sandeman	6