# PINION

## Vegan menu

### SNACKS

| | |
|---|---|
| Gordal olives | £4 |
| Fried and salted Valencian almonds | £4 |

### STARTERS

| | |
|---|---|
| Roasted and pickled beetroot salad, sticky walnuts and harissa spiced pumpkin seeds | £6 |
| Hash brown, charred green pepper dressing, pickled onions | £5.5 |

### MAINS

| | |
|---|---|
| Maple and sesame roasted carrots, crispy carrot cakes, green chilli and pickled vegetables, sesame dressing | £14.5 |
| Warm salad of roasted hispi cabbage, maitake mushrooms, saffron potatoes and toasted hazelnuts | £15 |

### SIDES

| | |
|---|---|
| Truffled chips | £4.5 |
| Rosemary and chilli fries | £4.5 |
| Charred long-stem broccoli, lemon and olive oil | £6 |
| Maple roasted carrots, hazelnuts | £4 |

### DESSERTS

| | |
|---|---|
| Coconut and vanilla rice pudding, rum-poached pineapple, toasted coconut and lime crumble | £7.5 |
| Rhubarb and ginger granita, vodka, toasted hazelnuts | £6.5 |

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.

## FIZZ

| | GLS | BTL |
|---|---|---|
| Prosecco<br>Ca' di Alte, Italy | 7 | 35 |
| Charles Heidsieck Brut Reserve<br>Champagne, France | 11 | 65 |

## WHITE

| | 125ML | 175ML | BTL |
|---|---|---|---|
| Macabeo<br>Molinico Loco, Yecla, Spain | 4 | 6 | 23 |
| Catarratto<br>Casa Mia, Sicily, Italy | 4.5 | 6.5 | 25 |
| Viognier<br>Baron de Badassière, Côtes de Thau, France | 5 | 7 | 27 |
| Sauvignon Blanc<br>Classic Series, Curico Valley, Chile | 5 | 7.5 | 29 |
| Wine of the month<br>Ask a team member for details | – | – | – |
| Pinot Grigio<br>Ponte del Diavolo, Friuli-Venezia Giulia, Italy | | | 33 |
| Garnacha Blanca<br>Rioja Blanca, Izadi Larrosa, Rioja, Spain | | | 37 |
| Chardonnay<br>Heritage Collection, De Loach, California, USA | | | 39 |
| Albariño<br>O Rosal, Santiago Ruiz, Rías Baixas, Spain | | | 43 |
| Riesling<br>Rolly Gassmann, Alsace, France | | | 49 |

## RED

| | 125ML | 175ML | BTL |
|---|---|---|---|
| Monastrell<br>Molinico Loco, Yecla, Spain | 4.5 | 6 | 23 |
| Nero d'Avola / Nerello Mascalese<br>Borgo Selene, Sicily, Italy | 4.5 | 6.5 | 25 |
| Carignan<br>Baron de Badassière, Côtes de Thau, France | 5 | 7.5 | 27 |
| Shiraz<br>16 Stops, South Australia | 5 | 7.5 | 29 |
| Wine of the month<br>Ask a team member for details | – | – | – |
| Merlot / Cabernet Sauvignon<br>Château des Antonins, Bordeaux, France | | | 33 |
| Gamay<br>Dominique Morel, Beaujolais, France | | | 37 |
| Tempranillo<br>Vinea Crianza, Finca Museum, Cigales, Spain | | | 39 |
| Malbec<br>Gran Corte, Amalaya, Salta, Argentina | | | 45 |
| Pinot Noir<br>Crimson, Ata Rangi, Martinborough, New Zealand | | | 55 |

## ROSÉ

| | 125ML | 175ML | BTL |
|---|---|---|---|
| Monastrell Rosado<br>Molinico Loco, Yecla, Spain | 4.5 | 6.5 | 25 |
| Grenache / Cinsault<br>Miraval Rosé, Provence, France | 8 | 12 | 39 |

## COCKTAILS

| | |
|---|---|
| Negroni<br>J.J Whitley gin, Campari, Valdespino Vermouth | 9 |
| Champagne Socialite<br>Charles Heidsieck Champagne, blackberry and elderflower | 12 |
| Sticky Old Fashioned<br>Woodford Reserve, muscovado syrup, bitters | 11 |
| Much a Woo Woo About Nothing<br>Finlandia vodka, peach schnapps, cranberry, lime | 9 |
| Espresso Martini<br>Finlandia vodka, Kahlúa, espresso | 9.5 |
| Pineapple and Rum<br>Roasted pineapple soda, goslings rum, lime | 10 |

## NON-ALCOHOLIC

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

## BEERS

| | 330ML |
|---|---|
| Elite Bistro, Ladysmith<br>4.5% IPA. Our own beer! Mango, peach, citrus | 5 |
| Thornbridge, Jaipur IPA<br>5.9% Grapefruit, lemon with a bitter finish | 5.5 |
| Thornbridge, Market Porter<br>4.5% Creamy, smooth and toasted | 5 |
| Thornbridge, Lukas Hells Lager<br>4.3% Bavarian style lager, gluten free | 5 |
| Thornbridge, Zero Five<br>0.5% Alcohol free pale ale, amber and citrus | 4.5 |
| Lucky Saint<br>0.5% Alcohol free unfiltered lager, smooth and citrus | 4.5 |

## CIDER

| | 330ML |
|---|---|
| Aspalls Suffolk Cider<br>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<br>Kabir, Donnafugata, Sicily, Italy | 7.5 | 65 |
| Sauternes<br>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 |