

PINION

Sunday Lunch

12pm-5pm

3 COURSES £35 | 2 COURSES £30

BREAD AND SNACKS

Garlic and chilli sourdough bread for sharing +£6

Gordal olives +£4

Fried and salted Spanish almonds +£3.5

SMALL PLATES

Roast beetroot salad, ricotta, sticky walnuts, harissa-spiced pumpkin seeds

Melted ham hock and Welsh rarebit on sourdough toast, mustard pickled carrots

Salt and pepper fried chicken thigh, red cabbage slaw, chilli mayonnaise

Cream of parsnip soup, vadouvan curry oil

Crispy Stornoway black pudding with caramelised apple sauce, cabbage slaw

MAINS

Roast beef, carrot and swede mash, roast potatoes, buttered greens, Yorkshire pudding, red wine sauce

Spiced merguez lamb and beef sausage, white bean mash, harissa roasted carrots, sour cream and pumpkin seeds

Beer-battered haddock, triple-cooked chips, minted peas, tartare sauce

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

Pan-roasted cauliflower, butterbean mash, green chilli and salted lemon dressing, toasted almonds

SIDES

Roast potatoes + £4

Charred long-stem broccoli with lemon and olive oil + £5

Roast carrots with smoked garlic honey +£5

Extra red wine gravy +£3.5

Carrot and swede mash + £3.5

DESSERTS

Vanilla crème brûlée

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

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

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

Baked vanilla yoghurt, spiced apple compote, cinnamon palmier

SWEETS

Caramelised white chocolate, salted lime and almond fudge + £3.5

FIZZ	GLS	BTL	
Prosecco Ca' di Alte, Italy	7	38	
Charles Heidsieck Brut Reserve Champagne, France	12.5	75	

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

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

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

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

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

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

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

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

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