

PINION

Pre-theatre menu

Wednesday - Friday 4.45pm-7pm

Saturday 12pm-2.30pm

3 COURSES £27 | 2 COURSES £24

Includes your choice of drink from:

House red, white or rose wine (125ml), Lukas Hells Lager or White Peach and Jasmine Fizz

BREAD AND SNACKS

Garlic and chilli sourdough bread for sharing + £6.5

Gordal olives + £3.5

Fried and salted Spanish almonds + £3.5

STARTERS

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

Onion bhajis with curried mayo and pickled cucumber salad

Crispy Stornoway black pudding with caramelised apple sauce, cabbage slaw

MAINS

Crispy salt and pepper seitan, red cabbage, mango and coriander salad, roasted peanuts

Braised beef and provolone cheese arancini, rich tomato sauce, green salad

Fish sandwich: Beer-battered haddock, crushed minted peas, tartare sauce, fries

SIDES

Truffle and Parmesan chips + £5.5

Charred long-stem broccoli with lemon and olive oil + £5.5

Rosemary and chilli fries + £5.5

Roast carrots with smoked garlic honey + £4.5

DESSERTS

Vanilla crème brûlée

Sticky toffee and vanilla ice cream fool

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

SWEETS

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

Must order a main course plus a starter and/or dessert for the complimentary drink. Please drink responsibly. 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