

# PINIION

## Dairy free menu

### BREAD AND SNACKS

Garlic and chilli sourdough bread for sharing	£6.5
Gordal olives	£4
Fried and salted Spanish almonds	£3

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### SMALL PLATES

Roast beetroot salad, sticky walnuts, harissa-spiced pumpkin seeds	£6.5
Lamb fat potato terrine, crispy lamb's breast, harissa mayonnaise, poached egg	£9.5
Chicken noodle broth with ginger and lemongrass, spring greens	£6.5
Thai-spiced crab cake, chilli pickled cucumber salad	£10.5

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### MAINS

Butter-roasted pork rib-eye, olive oil polenta, red-wine and smoked bacon sauce	£21.5
Beer-battered haddock, triple-cooked chips, garden peas, tartare sauce	£17.5
Fillet of sea bass, slow roasted tomato, saffron crushed potatoes, caper and raisin purée	£23.5
Braised featherblade of beef, beetroot ketchup, truffled chips	£28.5
Crispy salt and pepper seitan, red cabbage, mango and mint salad with soy and lime dressing	£14.5

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### SIDES

Truffled chips	£5
Rosemary and chilli fries	£5
Roast carrots with smoked garlic honey	£5
Charred long-stem broccoli with lemon and olive oil	£5

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### DESSERTS

Coconut and vanilla rice pudding, rum-poached pineapple, coconut crumble	£7.5
Yorkshire Rhubarb and ginger compote and granita	£5.5

FIZZ	GLS	BTL
Prosecco Ca' di Alte, Italy	7	38
Charles Heidsieck Brut Reserve Champagne, France	13	75

WHITE	125ML	175ML	BTL
Macabeo Molinico Loco, Yecla, Spain	5	7	28
Custoza Bianco Cantina di Custoza, Veneto, Italy	5.5	7.5	29
Viognier Baron de Badassière, Côtes de Thau, France	5.5	8	32
Sauvignon Blanc Classic Series, Curico Valley, Chile	6	8	33
Wine of the month Ask a team member for details	-	-	-
Pinot Grigio Ponte del Diavolo, Friuli-Venezia Giulia, Italy			38
Gavi di Gavi Terre Antiche, Piemonte, Italy	7.5	10	40
Vinho Verde Alvarinho Reserva, Azevedo, Portugal			40
Mâcon-Villages Domaine Perraud, Burgundy, France, 2022			52

RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	5	7	28
Nero d'Avola / Nerello Mascalese Borgo Selene, Sicily, Italy	5.5	7.5	30
Carignan Baron de Badassière, Côtes de Thau, France	5.5	8	32
'Evaristo' Vinho Regional Lisboa Tinto, Portugal	6	8.5	34
Wine of the month Ask a team member for details	-	-	-
Merlot / Cabernet Sauvignon Château des Antonins, Bordeaux, France			36
Rioja Crianza Organic, El Coto, Spain	8	11	41
Lionheart of the Barossa Shiraz Dandelion Vineyards, South Australia			43
Malbec Kaiken Ultra, Mendoza, Argentina			52

ROSÉ	125ML	175ML	BTL
Monastrell Rosado Famille Castano, Yecla, Spain	5	7	28
Rosé de Syrah Les Vignes de L'Eglise, Cotes de Thau, France	5.5	7.5	30

COCKTAILS	
Negroni	12
J.J Whitley gin, Campari, Valdespino Vermouth	
Champagne Socialite	13.5
Charles Heidsieck Champagne, seasonal syrup	
Sticky Old Fashioned	12
Woodford Reserve, muscovado syrup, bitters	
Much a Woo Woo About Nothing	11
Finlandia vodka, peach schnapps, cranberry, lime	
Espresso Martini	12
Finlandia vodka, Kahlúa, espresso	
Pineapple and Rum	11
Roasted pineapple soda, goslings rum, lime	

NON-ALCOHOLIC	
Strawberry Lemonade	5
Strawberry shrub, soda	
White Peach and Jasmine Fizz	5
White peach and jasmine, lemon	
Pomelo Spritz	5
Martini Vibrante, Pomelo and pink peppercorn	
Driver's Negroni	6
Tanqueray 0.0% , Martini Vibrante, Lyre's Aperitif Rosso	

BEERS	330ML
Siren/Elite Bistro, Ladysmith	6
4.2% Pale Ale. Our own beer! Stone fruit, tropical, citrus	
Siren, Pastel Pils	6
4.8% Pilsner style lager. Gluten free	
Siren, Broken Dream	6.5
6.5% Breakfast Stout. Chocolate, coffee, granola	
Siren, Soundwave	6.5
5.6% IPA. Mango, citrus, pine	
Lucky Saint Lager	6
0.5% Alcohol free unfiltered lager. Smooth, citrus hop finish	
Lucky Saint IPA	6
0.5% Alcohol free hazy IPA. Tropical and stone fruits	

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

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

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

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