

PINION

Sunday Lunch

12pm-5pm

BREAD AND SNACKS

Garlic and chilli sourdough bread for sharing	£6.5
Gordal olives	£3.5
Fried and salted Spanish almonds	£3.5

SMALL PLATES

Roast beetroot salad, ricotta, sticky walnut, harissa-spiced pumpkin seeds	£6.5
Chorizo baked with honey, red wine and almonds	£7.5
Braised beef and provolone cheese arancini, rich tomato sauce	£7.5
Thai-spiced crab cake, chilli pickled cucumber salad	£9.5
Smoked mackerel pâté on sourdough toast, beetroot relish	£8.5

MAINS

Roast beef, carrot and swede mash, roast potatoes, buttered greens, Yorkshire pudding, red wine sauce	£18.5
Confit duck leg, braised red cabbage, parsnip purée, red wine sauce	£21
Beer-battered haddock, triple-cooked chips, minted peas, tartare sauce	£16.5
Pan-roasted chicken breast, carrot and swede mash, roast potatoes, buttered greens, red wine sauce	£17
Crispy salt and pepper seitan, red cabbage, mango and coriander salad, roasted peanuts	£14.5

SIDES

Roast potatoes	£4
Charred long-stem broccoli with lemon and olive oil	£5.5
Roast carrots with smoked garlic honey	£4.5
Extra red wine gravy	£3
Carrot and swede mash	£4

DESSERTS

Vanilla crème brûlée	£8.5
Sticky toffee pudding, vanilla ice cream, butterscotch sauce	£6.5
Honeycomb ice cream, dark chocolate sauce, a wedge of honeycomb	£6.5
Chocolate 'Oblivion', mint choc-chip ice cream, dark chocolate sauce	£9.5
Baked vanilla yoghurt, spiced apple compote, cinnamon palmier	£7.5

SWEETS

Caramelised white chocolate, salted lime and almond fudge	£3.5
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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	4.5	6	24
Catarratto Casa Mia, Sicily, Italy	4.75	6.75	26
Viognier Baron de Badassière, Côtes de Thau, France	5.25	7.5	28
Sauvignon Blanc Classic Series, Curico Valley, Chile	5.5	7.5	29
Wine of the month Ask a team member for details	-	-	-
Pinot Grigio Ponte del Diavolo, Friuli-Venezia Giulia, Italy			34
Garnacha Blanca Rioja Blanca, Izadi Larrosa, Rioja, Spain			38
Chardonnay Heritage Collection, De Loach, California, USA			40
Albariño O Rosal, Santiago Ruiz, Rías Baixas, Spain			44

RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	4.5	6	24
Nero d'Avola / Nerello Mascalese Borgo Selene, Sicily, Italy	4.75	6.75	26
Carignan Baron de Badassière, Côtes de Thau, France	5.25	7.5	28
Shiraz 16 Stops, South Australia	5.5	7.5	29
Wine of the month Ask a team member for details	-	-	-
Merlot / Cabernet Sauvignon Château des Antonins, Bordeaux, France			34
Gamay Dominique Morel, Beaujolais, France			38
Tempranillo Vinea Crianza, Finca Museum, Cigales, Spain			40
Malbec Gran Corte, Amalaya, Salta, Argentina			44

ROSÉ	125ML	175ML	BTL
Monastrell Rosado Famille Castano, Yecla, Spain	4.5	6	25
Rosé de Syrah Les Vignes de L'Eglise, Cotes de Thau, France	5	7	29

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

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
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	5
10-Year-Old Tawny Port, Sandeman	6