

# PINIION

## Vegan menu

### BREAD AND SNACKS

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
Thai-spiced vegetable broth, pickled radish, glass noodles	£15.5

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### MAINS

Charred long-stem broccoli, slow roasted tomato, saffron crushed potatoes, caper and raisin purée	£23.5
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
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 (vg) Ca' di Alte, Italy	7	38
Charles Heidsieck Brut Reserve (vg) Champagne, France	13	75

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WHITE	125ML	175ML	BTL
Macabeo (vg) Molinico Loco, Yecla, Spain	5	7	28
Viognier (vg) Baron de Badassière, Côtes de Thau, France	5.5	8	32
Wine of the month Ask a team member for details	-	-	-
Pinot Grigio (vg) Ponte del Diavolo, Friuli-Venezia Giulia, Italy			38
Gavi di Gavi (vg) Terre Antiche, Piemonte, Italy	7.5	10	40
Mâcon-Villages Domaine Perraud, Burgundy, France, 2022			52

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

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ROSÉ	125ML	175ML	BTL
Monastrell Rosado (vg) Molinico Loco, Yecla, Spain	5	7	28
Rosé de Syrah (vg) Vignes de L'Eglise, Côtes de Thau, France	5.5	7.5	30

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

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

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

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

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

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