

The Pinkneys Arms

TO SHARE

BREAD & OLIVES	8.00
Nocellara Extra Virgin Olive Oil 6 Year Oak Aged Dark Balsamic of Modena Nocellara, Empeltre & Gordal Olives	
CAMEMBERT DI BUFALA - FOR 2	14.00
Bocata - fig chutney	

STARTERS & SMALL PLATES

GAME TERRINE	7.00
Damson Chutney - Toast	
PIL PIL PRAWNS	9.00
Chilli - Garlic - Paprika	
SEARED TUNA	8.50
Sesame - Mouli - Asian Dressing	
BUTTERNUT SQUASH RAVIOLI	7.65
Pumpkin seeds - Crispy Sage	

MAINS

VENISON SUET PIE	14.00
Mash & Liquor	
WILD MUSHROOM RISOTTO	12.50
Spicy Pangrattato	
SINGAPORE CHICKEN LAKSA	13.00
Coconut milk - Vermicelli Noodles	
BRAISED BEEF CHEEK	14.00
Pappardelle - Ragu - Parmesan	
MEDIUM RARE BURGER FROM J&S ROOK BUTCHERS	15.00
Brioche - Lollo Blanco - Monterey Jack - Onion Rings - Fries	
PAN SEARED SEA-BREAM	17.50
Chorizo - Saffron Potatoes - Baby Spinach	
30 DAY DRY-AGED RIB EYE STEAK / SURF & TURF	24.00 / 32.00
Fondant Potato - Girolles - Peppercorn Sauce	
TOASTED PAN PUGLIESE	12.00
Fig - Prosciutto - Brie	

DESSERTS

VALENCIA ORANGE & CARDAMOM CRÈME BRÛLE	7.00
Shortbread Biscuit	
WARM CHOCOLATE BROWNIE	7.00
Vanilla Ice Cream	
APPLE & BRANDY CRUMBLE	7.00
Hazel nut crumble - Salted caramel ice cream	
CHEESE	8.50
Harrogate Blue - Délice de Bourgogne - Sardinian music paper - Fig Chutney - quince - honey	
DORSET ICE CREAMS	2.75 a scoop
Rum and Raisin - Vanilla - Complete Chocolate - Salted Caramel	