

The Pinkneys Arms

SUNDAY MENU

TO SHARE

BREAD & OLIVES 8.00
Nocellara Extra Virgin Olive Oil
6 Year Oak Aged Dark Balsamic of Modena
Nocellara, Empeltre & Gordal Olives

TO SHARE

BAKED BUFFALO CAMEMBERT 16.00
Fig chutney - Toast

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

MINISTRONE SOUP 6.50
Fresh baked bread

MAINS

MEDIUM RARE ROAST SIRLOIN OF BEEF 18.00
Honey Roasted Parsnips, Chantenay Carrots, Cavolo Nero, Roast Potatoes

ROAST PORK BELLY & PORCHETTA 17.00
Butternut Squash, Celeriac Slaw, Chantenay Carrots, Cavolo Nero, Roast Potatoes

CASHEW NUT ROAST 14.00
Butternut Squash, Cavolo Nero, Roast Potatoes, Chantenay Carrots, Ratatouille

PAN SEARED SEA-BREAM 17.50
Chorizo - Saffron Potatoes - Baby Spinach

WILD MUSHROOM RISOTTO 12.50
Spicy Pangrattato

DESSERTS

VALENCIA ORANGE & CARDAMOM CRÈME BRULE 7.00
Shortbread Biscuit

WARM CHOCOLATE BROWNIE 7.00
Vanilla Ice Cream

APPLE & BRANDY CRUMBLE 7.00
Hazel Nut Crumble - Vanilla ice cream

CHEESE 8.50
Harrogate Blue - Délice de Bourgogne - Sardinian music paper - Chutney - quince - honey

DORSET ICE CREAMS 2.75 a scoop
Rum and Raisin - Vanilla - Complete Chocolate - Salted Caramel