

Small Plates & Starters

ONION VELOUTE

Tobacco, Carrot Puree, Micro Cress

9

PAN FRIED TIGER PRAWNS

Noodles of Cucumber & Daikon, Avocado Puree,
Sesame Dressing

12

BEETROOT CURED SALMON

Fennel Salad, Saffron Mayonnaise, Pea Shoot

11.5

LEMON & PEPPER CRUSTED BEEF

CARPACCIO

Lilliput, Capers, Caramelized Fig & Ribbon Salad

12

MARINATED BEEF TOMATOES

Cherry Tomatoes, Truffle Tapenade, Bocconcini,
Herb Oil

8

THE PINKNEYS ARMS

FRESH SEAFOOD SPECIALS

TIGER PRAWN LINGUINE

Garlic, Tomato, Anchovies (Puttanesca Sauce)

24

PAN ROASTED SEA BASS & OCTOPUS

Samphire, Celeriac Puree, Artichoke & Runner Beans, Red

Wine Jus

28

HALIBUT SUPREME

Braised Leeks, Salsify, Langoustine Bisque, Nasturtium
leaves

29

30 DAY DRY AGED IRISH RIB EYE STEAK

Shallots Puree, Onion Rings, Pont Neuf Potatoes, Baby Watercress

30

WINDSOR FARMS LAMB LOIN

Potato Terrine, Aubergine Puree, Braised Chicory & Red Current Jus

26

POTATO GNOCCHI

Duo of Squash, White Asparagus & Truffle Oil

21

Desserts

CHOCOLATE MARQUIS

Mascarpone Mousse, Sugar Crystal & Raspberry
Coulis

8

MADAGASCAR VANILLA PANNA COTTA

Berry Compote, Hazelnut Crust Brandy Snap

7.5

CLASSIC ETON MESS

Macerated Berries, Black Berry Gel, Viola Flower

8

CHEESE BOARD

Harrogate Blue, Delice De Bourgogne Quince Jelly,
Celery, Grapes, Water Biscuits

10.5

ICE CREAM

Vanilla, Salted Caramel, Strawberry

2.75 A SCOOP

•• Please ask us about any allergens ••