



Booking Only Services at P!nch

Afternoon Tea at P!nch

Indulge in artisan sandwiches, homemade sweets, and freshly baked goods, perfectly paired with curated teas or something bubbly!

Standard: £29.85

Bubbly: £49.85

Fully Plant-Based Sunday Roast Dinner

Traditional trimmings with a plant-based twist:

Roasts: Meatless Loaf, Roasted Cauliflower, Aubergine Roulade

Sides: Roasted potatoes, maple-roasted carrots & parsnips, sautéed leeks & peas, garlic beet purée

Extras: Yorkshire pudding, savoury gravy, puffed pastries, truffle-whipped topping

Price: £24.95

Special Events at P!nch

Host your next event in a stylish, plant-based setting. From private dinners to corporate gatherings, we offer exclusive event hire.

Ask our team for details!





3 Course Meal 15.95



Starters – Pick One

Ravioli Style

Soft pasta filled with sauerkraut & chestnut mushroom, cooked in vegan butter with tomatoes and spinach.

Mushroom “Scallops”

Pan-fried king oyster mushrooms with garlic, parsley, and lemon. Served with sourdough toast.

Padrón Peppers

Lightly blistered with sea salt, served with a feta-style & chives dip

Mains – Pick One

Watermelon Steak & Risotto

Grilled watermelon served with creamy risotto, chive pesto.

Red Pepper Roulade

Roasted red pepper filled with herby vegan cream. Served on chilli-basil roasted aubergine, tomatoes, and side avocado.

Banana Blossom “Fish”

Crispy banana blossom fillet with buttery purple potato mash and creamy parsley sauce.

Desserts – Pick One

Chocolate Mousse

Rich dark chocolate mousse with sea salt, nuts, and caramelised sugar.

Berry Cheesecake

Creamy cheesecake with fresh berries and soft green crumble .

Crème Brûlée

Classic vanilla custard with a crisp sugar top and fresh berries.

Add a starter or dessert for just 6.65

Please give us a follow on instagram @pinchvegan

Attention customers with food allergies. Please be aware that our food contains or comes into contact with common allergens, such as wheat, soybeans, tree nuts, peanuts.





Evening Menu

Classic Double Cheese Burger

Lettuce, tomatoes, onion, and pickles with chilli mayo with oven-baked chips.

17.95

Homemade Margherita Pizza

Classic pizza with rich smoked tomato sauce and cheese.

11.95

Aubergine & Tomato Pizza

Homemade style with aubergine, tomatoes, chilli oil, and basil pesto.

14.95

Ravioli Style Pasta

Soft pasta filled with sauerkraut & chestnut mushroom, cooked in butter with tomatoes and spinach.

15.95

Meatballs Penne Pasta

Penne cooked in rich smoked tomato sauce, topped with meatballs and drizzled with basil pesto.

17.95

Banana Blossom "Fish"

Crispy banana blossom with buttery mashed purple potatoes and creamy parsley sauce.

15.95

Watermelon Steak & Risotto

Grilled watermelon with creamy risotto, fresh chive pesto, and a scoop of avocado.

15.95

Add a starter or dessert for just 6.65

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Kids Meal 6.95



Penne Tomato Pasta

Soft penne with a mild tomato sauce.



'Chicken' Nuggets & Chips

Crispy vegan nuggets served with golden fries.



Pizza Margherita

Classic tomato and vegan cheese pizza.



Veggie Pizza

Pizza topped with colourful seasonal veggies.



Burger & Chips

Mini vegan burger with crispy chips.

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Cheers List

RED

Dudley's Stone Shiraz Malbec House red 26 / 5
Loredan Gasparini Cabernet Sauvignon DOC Montello 42 / 7

ROSE

Sans Pretention Rose House rose 30 / 5
SCAIA Rondinella Rosato Veneto IGT 35 / 6

WHITE

Dudley's Stone Chenin Blanc 26 / 5
Château Du Cleray 'Haute Culture' Muscadet Sevre et Maine 38 / 7

SPARKLING

La Gioiosa Prosecco DOC Treviso Brut 32
Valformosa Classic Cava Rosado NV 38

P!nch Twist Cocktails 8.95

Aperol Spritz
Mojito
Margarita

XiN AND VOLTAIRE Cocktails

SORBETS 8.95

House Spirits / Beers

House Beers 330ml 5.25
House Gin (with mixers) single 8.25 double 10.50
House Rum (with mixers) single 5.25 double 8.25
House Vodka (with mixers) single 5.25 double 8.25
House Whiskey (with mixers) single 5.35 double 8.50





Hot/Cold Drinks Menu

(All available with oat, almond, soy, coconut, sprouts milk)

- Espresso** – Strong, smooth, and straight to the point 2.65
Americano – Espresso with hot water for a bold brew 3.25
Flat White – Velvety espresso with steamed plant milk 3.90
Latte – Smooth and creamy with your choice of milk 3.90
Cappuccino – Frothy, balanced, and bold 3.90
Mocha – Rich blend of coffee and vegan chocolate 4.25
Macchiato – Espresso with a dash of foam 3.20
Hot Chocolate – Rich blend and vegan chocolate 3.95
Iced Coffee / Iced Latte – Cold and refreshing 4.40
Iced Americano – Cold and refreshing 3.95

+ Add-ons:

- Extra shot 0.50
- Size available Regular, Large: 0.35, 0.50
- Flavoured syrups available 0.50
- Decaf available

Specialty Lattes

(All made with your choice of oat, almond, soy, coconut, sprouts milk)

- Matcha Latte** – Earthy Japanese green tea with creamy plant milk 4.50
Golden Turmeric Latte – Warming blend of turmeric, cinnamon & ginger 4.40
Beetroot Latte – Vibrant, subtly sweet, and packed with antioxidants 4.40
Maca Latte – Cozy, spiced, and crowd-pleasing with a touch of vanilla 4.40
Chai Latte – Spiced black tea blended with creamy steamed milk 4.40

+ Add-ons:

- Maple syrup 0.50
- Vegan whipped cream 0.50 • Fresh berries coulis 0.50

Tea Selection

All teas are organic, ethically sourced, and served with care.

- English Breakfast** – Bold and classic 2.65
Earl Grey – Fragrant with bergamot citrus 2.65
Green Tea – Light, fresh, and antioxidant-rich 2.65
Cardamon – Floral and soothing 2.65
Chamomile – Calming and caffeine-free 2.65
Peppermint – Refreshing and digestive-friendly 2.65
Chai Tea – Aromatic spices with a rich, full body 3.35
+ Add oat, almond, soy, coconut or sprouts milk if you'd like it as a tea latte





Breakfast/Brunch

1. PINCH FULL-ENGLISH BREKKIE

Served with sautéed mushrooms & spinach, baked beans, buttery sourdough toast, hash browns, roasted tomatoes, and eggy avocado 15.95

2. TOFU OMELETTE ROYALE

Fluffy tofu omelette with garlic butter spinach, caramelised onion, avocado, and Aren't York dressing 14.95

3. GOLDEN AMERICAN PANCAKES

Fluffy pancakes with fresh berries, banana, mint maple yogurt dressing, and roasted crushed nuts 13.95

4. SAVOY GARLIC PANCAKES

Garlicky pancakes with buttery mushrooms, sweet & spicy dressing, topped with smoked grilled tofu 13.95

5. TORTILLA KEBAB

Grilled tofu kebab on warm tortilla with beetroot-pea hummus, Asian slaw, sriracha mayo, and smoked roasted chickpeas dusted with fresh herbs 14.95

6. TRUFFLE MUSHROOM SOURDOUGH

Sautéed mushrooms and avocado on buttery sourdough, with chilli spinach soft spread, seasonal greens, and truffle olive oil 14.50

Classic Double Cheese Burger

Lettuce, tomatoes, onion, and pickles with chilli mayo with oven-baked chips. 17.95

Pinch Kids Menu – Available on Request 7.85

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