

## Snacks & Sides

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Gordal Olives / Pen Blend Olives £3.5 (gf, vv), Guindillas £3.5 (gf, sul, vv), Valencian Almonds £3.5 (gf, n, vv), Fried Paprika Corn £3.5 (vv)

Plattsville Sourdough & Jersey Cream Butter £3.5 (v,d)

Rosemary Focaccia, Extra Virgin Olive Oil, Balsamic £3.5 (vv)

Hummus, Chilli Oil w/ Sourdough £4.5 (vv, sm)

Taramasalta w/ Sourdough £6.5 (d)

Chips & Aioli £4 (m, vv, gf)

Selection of Cured Meats, Cornichons £8.5 (m, sul, gf)

## From The Deli

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See Boards for Today's Selection of Seasonal Salads, Freshly Made Sandwiches and Pastries

Small Salad £4/ Large Salad £6.5

**\*Sandwiches available Tues to Friday\***

GF= Gluten Free V= Vegetarian, VV= Vegan, D= Dairy, M= Mustard, C= Celery, Sul= Sulphite, SF= Shellfish, E= Eggs  
N= Nuts, Sy = Soy SM = Sesame

PEN  
FACTORY  
SMALL PLATES

## Veg

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Soup of the Day w/ Sourdough £5.50 (allergens- see board)

Asparagus, Salted Ricotta, Crispy Leeks, Tarragon £9 (v,d,m)

Roasted Sweet Potato, Romesco, Aioli, Pickled & Crispy Shallots £7.5 (vv, n, sm)

Roasted Carrots, Tahini, Parsley, Chickpeas, Pumpkin Seeds £8 (vv, gf, Sm, Sul)

## Meat

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Bullfighters Stew Served w/ Bread £8 (sul)

Harissa Buttered Chicken, Braised Leg, Sweetcorn, Chimichurri £10 (sul, d)

Herdwick Lamb Rump, Smoked Aubergine, Charred Onion, Pickled Grapes, Mint £14 (sul)

Miso Glazed Bavette Steak, Watercress £10 (Sul, Soy)

## Fish

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Mackerel, Orange, Fennel, Parsley Beurre Blanc £10 (d, gf)

Seabass Ceviche, Cucumber, Sesame, Dill £10 (gf, sm)

Monkfish, Coriander, Lime, Chilli Broth, Peas & Beans £14 (sf, sy, sm)

## Dessert

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Chocolate Mousse & Honeycomb w/ Salted Caramel £6 (vv, gf)

Lemon Tart w/ cream £6 (d, e, v)

Coconut Bienmesabe £6 (d, v, e)

Cheese Board, Oatcakes & Chutney £11 (d)

## Dessert Wine

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Candido (Puglia, Italy) 14.5%

Aleatico VV

100ml £8 // Btl £40

Naturally Sweet Red Wine. Velvety and Plummy

Les Garonelles (Bordeaux, France) 13.5%

Semillon

37.5cl Btl £35

Elegant Sauternes, Heady with Pineapple and Mango

House Vermouth £2

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*Tables over 6 people will have an automatic 10% service charge added to their bill. Please let a member of staff know if you'd like to have it removed.*

## White

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**Tasari (Sicily, Italy) 12.5%**

**Grecanico V**

125ml £3.40 // 175ml £4.90 // 500ml £13.10 // Btl £19.50

Crisp and Fresh

**Quinta da Lixa (Vinho Verde, Portugal) 10.5%**

**Loureiro VV**

125ml £3.50 // 175ml £5.10 // 500ml £13.80 // Btl £20.50

Aromatic Green Apple and melon. Slightly Sparkling

**Vallemayor (Rioja, Spain) 12.5%**

**Viura, Sauvignon**

125ml £4.00 // 175ml £5.90 // 500ml £15.80 // Btl £23.50

Fresh and Fruity with Citrus Aromas

**Antoine Simoneau (Val De Loire, France) 12%**

**Sauvignon Blanc VV**

125ml £4.40 // 175ml £6.50 // 500ml £17.70 // Btl £26

Cut Grass and Nettles. Delicate Ripe Fruits Notes

**Are You Game (Victoria, Australia) 14%**

**Chardonnay VV**

125ml £4.60 // 175ml £6.80 // 500ml £18.10 // Btl £27

Full Bodied. Pear and Nectarine Flavours, Cashew Nut Texture

**Solevari Reserve Romania (Vile Timisului, Romania) 12%**

**Feteasca Regala VV**

125ml £4.80 // 175ml £7 // 500ml £18.80 // Btl £28

Smooth and Crisp. Fresh Jasmine Flowers and Stone Fruits

**Castelo Do Mar (Rias Baixas, Spain) 13%**

**Albariño**

125ml £4.90 // 175ml £7.30 // 500ml £19.40 // Btl £29

Tropical and Salty

**Donnafugata Sur Sur (Sicily, Italy) 13%**

**Grillo**

Stunning! Peach and Cantaloupe Melon Combined With Scents of Wildflowers and Mint

Btl £42

**Premier Cru Montmains (Burgundy, France) 13%**

**Chablis VV**

Btl £48

A Classic. Vibrant, Elegant, Silky and Fragrant

## Red

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**Tasari (Sicily, Italy) 12.5%**

**Syrah V**

125ml £3.40 // 175ml £4.90 // 500ml £13.10 // Btl £19.50

Medium-bodied and round

**Levorato (Puglia, Italy) 14%**

**Primitivo**

125ml £3.60 // 175ml £5.30 // 500ml £14.10 // Btl £21

Blackcurrant, Black Cherries, Fragrant & Jammy

**Lautarul (Transylvania, Romania) 13%**

**Pinot Noir VV**

125ml £3.90 // 175ml £5.80 // 500ml £15.40 // Btl £23

Juicy and Soft. Sour cherries and Sweet Wood Flavours

**Merry Mole (Codru, Moldova) 13.5%**

**Merlot VV**

125ml £4.30 // 175ml £6.30 // 500ml £16.80 // Btl £25

Brambly Aromas of Ripe Plum and Blackcurrant

**Sierra Cantabria (Rioja, Spain) 14%**

**Tempranillo**

125ml £4.40 // 175ml £6.50 // 500ml £17.40 // Btl £26

Heart Warming, delightful and full of Cocoa, Coffee and Ripe Berry Flavours

**Côtes du Ventoux Laurent B (Rhône, France) 13%**

**Grenache**

125ml £4.50 // 175ml £6.60 // 500ml £17.80 // Btl £26.50

Well balanced. Black Cherries and a Hint of White Pepper

**Tank n.76 (Sicily, Italy) 13%**

**Nero d'Avola**

125ml £4.70 // 175ml £6.90 // 500ml £18.40 // Btl £27.5

Prunes & Almonds. Full Bodied with Velvety Tannins.

**Valleymayor Crianza 13.5%**

**Tempranillo, Mazuelo, Graciano VV**

Btl £28

Black cherry and Dark Fruits, Toasty Notes from Both American and French Oak

**Barolo Guasti Clemente DOCG (Piedmont, Italy) 13%**

**Nebbiolo**

Btl £65

Raspberry, Cinnamon, White Pepper, Leather, and Chocolate.

Earthy and Heart Warming

## Rose

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**Tasari Rosato (Sicily, Italy) 12.5%**

**Shiraz V**

125ml £3.40 // 175ml £4.90 // 500ml £13.10 //

Btl £19.50

Lovely Bouquet. Fruity and Lively

**AOC Rose De Loire (Loire, France) 12%**

**Gamay VV**

125ml £4.30 // 175ml £6.30 // 500ml £16.80

Btl £25

Refined and crisp. Cherry and Raspberry aromas

Sparkling

**Prosecco Millesimato Vers (Veneto, Italy) 11%**

**Glera**

125ml £4.70 // Btl £25

**Franck Massard, Cava Brut Nature (Spain) 11.5%**

**Macabeo, Xarel-lo, Parellada VV**

Btl £34

**Lía Pét-Nat Rose (Rioja, Spain) 12.5%**

**Garnacha**

Btl £32

**Lobban (Catalunya, Spain) 13%**

**Sparkling Shiraz**

Btl £35

Alcohol Free

**Organic Sparkling Chardonnay 0%**

**(Rheingau, Germany) VV**

Gls £3.60 // Btl £21

**Eins, Zwei, Zero Riesling 0%**

**(Rheinhessen, Germany)**

125ml £3.20 // 175ml £4 // 500ml £12.90 // Btl 18

Orange & Natural

**Ginja Ninja (Spain) 11%**

**Verdejo VV**

Btl £31

Orange Wine - Organic, Rich, Fruity and Citrusy

**Crazy Lud (Fruska Gora, Serbia) 12%**

**Blaufrankisch, Cabernet Sauvignon VV**

Btl £38

Served Chilled. Juicy, Bold and Cherry Loaded