

à la carte Menu

Monday to Saturday 12 noon – 3pm
Monday to Thursday evenings 6pm – 9pm
Friday evenings 6 – 9:30pm
Saturday evenings 5pm – 9.30pm

Light Bites

A Selection of Homemade Breads

Served with our Olive Tapenade, Olive Oil and Balsamic Glaze | 3.⁵⁰

Marinated Olives

With Garlic, Rosemary and Thyme | 4.⁵⁰

Starters

Soup of the Day (V)

Served with Fresh Bread | 6.⁷⁵

Wood Pigeon Breast* **NEW!**

Served with Wild Mushrooms, Roast Beetroot and a Watercress Emulsion | 9.⁹⁵

Goats Cheese, Fig and Spinach Tart (V)

Served with Cranberry Dressing | 7.⁹⁵

Chicken and Ham Hock Terrine **NEW!**

Served with Pickled Mushroom, Tarragon Mayonnaise and Melba Toast | 7.⁹⁵

Pan Fried Scallops **NEW!**

With Crispy Pancetta, Black Pudding and Pea Puree | 10.⁹⁵

Mains

Fillet Steak, 28 day aged

Served with Twice Cooked Chips, Field Mushroom and Plum Vine Tomatoes with a choice of Garlic Butter or Brandy Peppercorn Sauce | 26.⁹⁵

Sirloin Steak *NEW!*

Served with Twice Cooked Chips, Field Mushroom and Plum Vine Tomatoes with a choice of Garlic Butter or Brandy Peppercorn Sauce | 22.⁹⁵

Hake Fillet *NEW!*

Served with a Curried, Winter Vegetable Ragu | 17.⁵⁰

Pan Fried Duck Breast with Root Vegetables *NEW!*

Served with Pan Fried Potato, Roasted Plum and Beetroot Puree | 20.⁹⁵

Corn Fed Chicken Breast *NEW!*

Served with Fondant Potato, Stuffed Red Pepper with Feta Cheese, finished with a Pumpkin and mild Chilli Puree | 18.⁹⁵

Venison Haunch *NEW!*

Served with a Walnut and Garlic Risotto, Roasted Beetroot, Wild Mushrooms and finished with a Celeriac Crisp | 20.⁵⁰

Rump of Lamb *NEW!*

Served on a bed of Garlic and Cherry Tomato Spinach with Courgette stuffed with Moussaka and finished with Green Olives | 22.⁵⁰

Halloumi and Couscous Burger

Topped with Tzatziki and served with twice cooked Chips 13.⁹⁵

The Three Pigeons 8oz Steak Burger

Topped with melted Cheddar, Crispy Bacon, Tomato Chutney and served with Twice Cooked Chips | 14.⁹⁵

Desserts | 6.⁹⁵

White Chocolate and Raspberry Cheesecake (V)

Served with Fruit Coulis

Chocolate and Walnut Brownie (V)

Served with Cream

Chocolate Torte (V)

Served with Vanilla Bean Ice Cream

Lemon Meringue Pie (V) **NEW!**

With Raspberry Sorbet

The Three Pigeons Inn Cheese Board

Served with Crackers, Fruit and Homemade Chutney

Black Bomber Cheddar, Cotswold Cheddar, Oxford Blue, Cotswold Brie, Oxford Isis (a sweet, honey brie) | 9.95

Tea & Espresso Coffee

Espresso | 1.70 | 2.10

Macchiato | 1.70 | 2.10

Americano | 2.20 | 2.60

Cappuccino | 2.80

Latte | 2.80

Mocha | 2.95

Decaffeinated Espresso available on request

Hot Chocolate | 2.80

Pot of Tea | 2.00

Breakfast / Decaf Breakfast

Speciality Teas | 2.30

Green Tea, Peppermint, Red Bush, Earl Grey

Liqueur Coffees | 5.⁵⁰

Irish Coffee

Baileys™ Irish Cream Coffee

Tia Maria™ Coffee