

à la Carte Menu

Monday to Saturday 12 noon – 3pm / Monday to Friday evenings 6pm – 9pm
Saturday evenings 5pm – 9pm

Light Bites

A Selection of Homemade Breads with Olive Tapenade, Olive Oil and Balsamic Glaze (V) | 3.⁵⁰

Marinated Olives with Garlic, Rosemary and Thyme (V) | 4.⁵⁰

Starters

Soup of the Day with Rustic Bread | 6.⁷⁵

Wood Pigeon Breast with Wild Mushrooms, Roast Beetroot and a Watercress Emulsion* | 9.⁹⁵

Goats Cheese, Fig and Spinach Tart with Cranberry Dressing (V) | 7.⁹⁵

Chicken and Ham Hock Terrine with Pickled Mushroom, Tarragon Mayonnaise | 8.⁹⁵

Pan Fried Scallops with Crispy Pancetta, Black Pudding and Pea Puree | 10.⁹⁵

Mains

Fillet Steak, 28 day aged and 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 served with Twice Cooked Chips, Field Mushroom and Plum Vine Tomatoes with a choice of Garlic Butter or Brandy Peppercorn Sauce | 23.⁵⁰

Pan Fried Seabass with Dauphinoise Potatoes, Baby Vegetables and Asparagus wrapped in Parma Ham with a White Wine and Lemon Sauce | 18.⁵⁰

Beer Battered Haddock with Twice Cooked Chips and Garden Peas | 13.⁹⁵

Pan Fried Duck Breast with Root Vegetables with Pan Fried Potato, Roasted Plum and Beetroot Puree | 21.⁵⁰

Chicken Breast Stuffed with Sundried Tomatoes, Basil and Mozzarella served with Dauphinoise Potatoes, Seasonal Vegetables and a Sundried Tomato Sauce | 17.⁷⁵

Pork Medallions with Apple served with a Brandy, Mustard and Sage Sauce, Creamy Mash and Seasonal Vegetables | 17.⁹⁵

Lamb Shank with Asparagus served with Pan Fried New Potatoes, Butter Beans and Buttered Leeks | 18.⁹⁵

Wild Mushroom, Spinach and Stilton Risotto with Rocket and Parmesan Shavings (V) | 13.⁹⁵

The Three Pigeons 8oz Steak Burger with melted Cheddar, Crispy Bacon, Tomato Chutney and Twice Cooked Chips | 14.⁹⁵

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