

# Sunday menu

Sunday only 12 noon to 4pm

## Starters

**Soup of the Day** with Bread (V, GFO) | 5.<sup>95</sup>

**Marinated Olives** with Oil and Bread (V, VEO, GFO) | 5.<sup>50</sup>

**Scallops** with Black Pudding (GF) | 9.<sup>25</sup>

**Wood Pigeon Breast** with Fondant Potato, Asparagus and Red Wine Jus (GF) | 9.<sup>50</sup>

**Prawns in Chilli and Sambuca** on Toasted Sourdough (GFO) | 8.<sup>95</sup>

## To share

**Baked Camembert** with Cranberry Sauce, Salad and Bread (V) (GFO) | 12.<sup>50</sup>

## Roasts

All roasts are served with Roasted Potatoes, Honey Roast Root Vegetables, Savoy Cabbage, Cauliflower Cheese and finished with a Yorkshire Pudding.

**British beef (GFO) – 14.95**

**Pork (GFO) – 13.95**

**Chicken (GFO) – 13.95**

**All three meats - 15.95**

**Classic nut roast (V) – 13.00**

**Children's Roast (GFO) – 8.00**

## Desserts

**Sticky Toffee Pudding** with Vanilla Ice Cream (V) | 6.<sup>75</sup>

**Chocolate Brownie** with Berry Compote and Vanilla Ice Cream (V) (VE) (GF) | 6.<sup>75</sup>

**Apple Crumble** with Custard (V) 6.<sup>50</sup>

**Selection of Ice Cream** (V) | 5.<sup>50</sup>

Choose 3 scoops from Vanilla, Strawberry or Chocolate

## Sides

**Fries or Chips (V, VE, GF) – 3.<sup>50</sup>**

**Dirty Fries – 4.<sup>50</sup>**

All prices include VAT. All Vegetarian options are indicated with a (V). We cater for all dietary requirements – please ask a member of staff for details.

Please make a member of staff aware of any food related allergies.

Please be aware that all food in our kitchen may contain traces of gluten and nuts.

**GF – gluten free/GFO – gluten free option available/V – suitable for vegetarians/ VE – suitable for vegans/VEO – vegan option available/DF – dairy free/F – may contain fish bones or shell**

Find us online [www.thethreepigeons.com](http://www.thethreepigeons.com) & @3pigeonsinn

The three pigeons inn

