

Sunday menu

Served Sunday only 12 noon to 4pm

Starters

Soup of the Day with Bread (V, GFO) | 5.⁹⁵

Marinated Olives with Oil and Bread (V, VEO, GFO) | 5.⁵⁰

Wood Pigeon Breast with Vitelotte Fondant Potato, Baby Carrot and Red Wine Jus (GF) | 8.⁹⁵

Prawns in Chilli and Sambuca on Toasted Sourdough (GFO) | 7.⁹⁵

To share

Baked Camembert with Chutney, Salad and Bread (V) (GFO) | 12.⁵⁰

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) – 14.50

Pork (GFO) – 13.95

Chicken (GFO) – 13.95

All three meats - 15.50

Classic nut roast (V) – 13.00

Children's Roast (GFO) – 7.50

Desserts

Sticky Toffee Pudding with Vanilla Ice Cream (V) | 6.⁷⁵

Chocolate Brownie with Berry Compote Vanilla Ice Cream (V) (VE) (GF) | 6.⁷⁵

Apple Crumble with Custard (V) | 6.⁵⁰

Selection of ice cream (V) | 5.⁵⁰

Choose 3 scoops from Vanilla, Strawberry or Chocolate

Sides

Fries or Chips (V, VE, GF) – 3.⁵⁰

Dirty Fries – 4.⁵⁰

Onion Rings (V) – 3.⁷⁵

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

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