



THE *Three Pigeons* INN

## Summer A La Carte Menu 2014

6pm – 9.30pm Friday to Saturday

### To Share

<b>A Selection of Three Homemade Breads</b>	<b>£3.95</b>
Served with our olive tapenade, olive oil and balsamic glaze	
<b>A Selection of Home Marinated Olives</b>	<b>£2.50</b>
Marinated in garlic, rosemary and thyme	
<b>The Three Pigeons Inn Mezze Platter</b>	<b>£8.95</b>
A selection of locally cured meats, marinated olives, served with our homemade breads and dips	

### Starters

<b>Homemade Soup of the Day</b>	<b>£5.00</b>
Served with fresh homemade bread	
<b>The Three Pigeons Inn King Prawn Cocktail</b>	<b>£7.95</b>
In our homemade Marie Rose sauce served with melba toast	
<b>Wyckwood Tufted Duck and Pork Terrine</b>	<b>£6.95</b>
Infused with wild mushrooms, served with homemade chutney	
<b>Roasted Summer Vegetable and Feta Cheese Tian (V)</b>	<b>£5.95</b>
Served with mixed leaves, fresh basil oil and a balsamic glaze	
<b>Scottish Smoked Salmon Roulade</b>	<b>£7.95</b>
Stuffed with smoked mackerel and summer herb cream cheese, Served with mixed leaves and homemade sweet chilli sauce	
<b>Pan Fried Wood Pigeon and Jerusalem artichoke Purée</b>	<b>£8.95</b>
Served with chargrilled beetroot and mixed leaves	

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

## Mains

<b>Chargrilled Cajun Spiced Salmon Fillet on a Traditional Greek Salad</b>	<b>£14.50</b>
Vine tomatoes, red onion and cucumbers are dressed with Greek olive oil finished with crumbled feta cheese. Served with our house dressing	
<b>Pan Fried Gressingham Duck Breast</b>	<b>£18.50</b>
Served with butternut squash dauphinoise, our garden cherry sauce and buttered mange tout	
<b>8oz 28 Days aged Ribeye Steak</b>	<b>£19.95</b>
Served with twice cooked chips, mushrooms and grilled tomatoes	
<b>8oz 28 Days aged Fillet Steak</b>	<b>£26.95</b>
Served with twice cooked chips, mushrooms and grilled tomatoes	
<b>Char grilled Aubergine, Courgette and Mozzarella Tower</b>	<b>£12.95</b>
Served with basil infused tomato purée and brown rice	
<b>Slow Braised Pulled Pork Shoulder</b>	<b>£15.95</b>
Served with wholegrain mustard mash with caramelised apple	
<b>Corn Fed Chicken Breast, Stuffed with Sundried Tomato, Feta Cheese and Baby Leaf Spinach Wrapped in Parma Ham</b>	<b>£16.95</b>
Served with sweet potato mash with a cream of basil and pesto sauce	
<b>Monk Fish Wrapped in Parma Ham</b>	<b>£18.95</b>
Served on a bed of king prawn and saffron risotto	
<b>Pan Fried Venison Haunch Steak</b>	<b>£19.95</b>
Served with summer fruit and nectarine sauce with our sweet potato purée and King Edward mash	

## Homemade Desserts

<b>Vanilla Panna Cotta</b>	<b>£5.50</b>
Served with rum roasted pineapple and caramelised white chocolate	
<b>The Three Pigeons Chocolate Parfait</b>	<b>£6.00</b>
Served with homemade raspberry sorbet	
<b>Summer Fruits Pudding</b>	<b>£5.00</b>
Served with clotted cream and a seasonal berry coulis	
<b>Very Berry Tiramisu</b>	<b>£5.50</b>
Served with espresso liqueur	
<b>Strawberry, Peach and Ginger Crumble</b>	<b>£5.50</b>
Served with homemade vanilla seed ice cream	
<b>The Three Pigeons Inn Cheese Board</b>	<b>£10.50</b>
A selection of cheese served with warm homemade bread, biscuits, crackers, fruit, a selection of homemade chutneys and port jelly	
<b>Miniature Cheese Board</b>	<b>£6.50</b>
A smaller version of The Three Pigeons Inn Cheese Board	