

Sunday Menu

Available each Sunday 12 noon to 8pm (except 31/12/17 – to 6pm)

Starters

A Selection of Homemade Breads | 3.⁵⁰

Soup of the Day (V) With Fresh Bread | 6.⁷⁵

Wood Pigeon Breast * Served with Wild Mushrooms, Roast Beetroot and Watercress Emulsion | 9.⁷⁵

Marinated Olives | 4.⁵⁰

Pan Fried Scallops (V)

With Crispy Pancetta, Black Pudding and Pea Puree | 10.⁹⁵

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

Traditional Roasts

All our roasts are served with a Yorkshire pudding, roast potatoes, honey roasted carrots and parsnips, seasonal steamed vegetables and rich gravy.

Topside of Beef | 13.⁹⁵ Leg of Lamb | 14.⁹⁵

Mains

The Three Pigeons 8oz Steak Burger Topped with melted Cheddar, Crispy Bacon and Gherkin. Served with Twice Cooked Chips | 14.⁹⁵

Halloumi and Couscous Burger (V) With Tzatziki, Avocado and Twice Cooked Chips | 13.⁹⁵

Beer Battered Haddock

Served with Twice Cooked Chips, Mushy Peas and Mixed Leaves | 13.⁹⁵

Butcher's Steak Served with Twice Cooked Chips, Field Mushroom and Plum Vine Tomatoes with a choice of Garlic Butter or Brandy Peppercorn Sauce

8oz Fillet, 28 day aged | 26.⁹⁵

Sirloin Fillet | 22.⁹⁵

Desserts | 6.⁹⁵

White Chocolate and Raspberry Cheesecake (V)

Served with Fruit Coulis

Chocolate and Walnut Brownie (V)

Served with Cream

Lemon Meringue Pie (V) With Raspberry Sorbet

Trio of Ice Cream (V)

Served with Fruit and Winter coulis

Chocolate Torte (V)

Served with Vanilla Bean Ice Cream

Cheese Board

Three Pigeons Inn Cheese Board

Served with Crackers, Fruit and Homemade Chutney | 9.⁹⁵

12/17

*Please be aware that the pigeon may contain shot and bones may be in our fish dishes.

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.