

Sunday Menu

Sunday 12 noon – 6pm

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

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

Lamb Kebabs with a Mint and Cucumber Dip | 6.⁹⁵

Mozzarella Arancini Balls with an Arrabiata Sauce (V) | 5.⁹⁵

Wraps

Southern Fried Chicken Wrap with Sweet Chilli Mayo and Baby Gem | 6.⁹⁵

Roasted Mediterranean Vegetable, Feta and Pesto Wrap (V) | 6.⁷⁵

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

Chicken Supreme | 13.⁹⁵

Salads

Avocado and Feta Cheese Salad (V) | 10.⁵⁰

Chicken Caesar Salad | 11.⁹⁵

Mains

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

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

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

Sundried Tomato, Olive and Pesto Pasta with Garlic Bread (V) | 12.⁹⁵

Steaks

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 Steak | 23.⁹⁵

Sides

Chips | 3.⁰⁰ **Side Salad** | 3.⁰⁰ **Buttered Vegetables** | 3.⁰⁰ **Onion Rings** | 3.⁰⁰