

Main menu

Served Wednesday to Saturday 6pm to 9pm

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 Fondant Potato, Romanesco Cauliflower and Red Wine Jus (GF) | 9.⁵⁰

Prawns in Chilli and Sambuca on Toasted Sourdough (GFO) 8.⁹⁵

To share

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

Mains

The Three Pigeons Burger with melted Cheddar, Bacon, Tomato Chutney with Slaw and Fries | 14.⁵⁰

Sirloin Steak served with Mushroom, Tomato, Chips and finished with a Parmesan Salad (GF) | 20.⁵⁰

Beer Battered Haddock and Chips with Mushy Peas (GFO) (F) | 14.⁵⁰

Jackfruit Burger with Chutney, Guacamole and Vegan Cheese served with Fries (V, VE) | 13.⁹⁵

Pie of the Day, enclosed in Shortcrust pastry with Mashed Potato, Root Vegetables and Gravy | 14.⁵⁰

Gnocchi in a creamy, Wild Mushroom Sauce with a Rocket Salad (V) (GF) | 13.⁵⁰

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

Peppercorn Sauce – 2

Garlic Butter (V) – 2

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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The three pigeons inn

