

Menu

Whole Baked Camembert To Share

Rhubarb & ginger compote and Melba toast

13

Pulled Lamb Shoulder Flatbread

Smoked beetroot hummus and chilli & mint yoghurt

14

Goats Cheese & Mushroom Salad

Red onion marmalade, wild garlic pesto & balsamic reduction

13

Roasted Parsnip Soup

Topped with toasted sesame seeds & blossom honey served with a marmite & red onion marmalade butter

9

Shredded Confit Duck Leg Crostini

Grilled peaches, burnt onion mayo & rocket

14

Moroccan Aubergine & Red Pepper Salad

Za'atar roasted aubergine & red pepper with parsnip cage, pomegranate seeds and harissa & maple syrup dressing

13

The Blue Pigeons Burger

6 oz House beef burger served with candied bacon bits, house burger sauce, smoked Monterey jack cheese, lettuce & triple cooked chips with rosemary salt

18

Smoked Salmon Salad

Rocket salad with hot smoked salmon, cucumber, quails egg & avocado served with a lemon & wasabi vinaigrette

19

Lemon Basil & Asparagus Risotto

Topped with herb oil and preserved lemon & maple syrup roasted walnuts

21

Pan Fried Sea Bass

Roasted new potatoes, Mediterranean vegetables, wild garlic pesto, white wine & lemon butter sauce topped with a dill oil

26

Ribeye Steak

Chimichurri, triple cooked chips, confit tomatoes & roasted mushroom with herb crumb

38

Coquille Fruit De Mer

Scallops, salmon & prawns coated in a silky velvet sauce topped with glazed Pomme Duchesse served with tender stem broccoli

25

Parsnip Caramel

Blood orange granita, Pedro Ximenes soaked raisins & champagne foam

17

Crème Brulee

Rosemary & Orange Shortbread

9

Pear & Apple Crumble

Honeycomb ice cream & glass pear

9

Chocolate Brownie

White chocolate & Baileys sauce

11

Milkshake Flight Set

Trio of milkshake flavours served with popping candy straws
Please ask your server for choice of daily flavours available

11