



Spring Menu

Soup of the Day served with a bread roll. (v) £5.50

Fillet of Mackerel on toasted brioche, homemade pickles & celeriac & carrot remoulade. £6.95

Sticky Chilli Chicken Wings served with a sour cream dip. £6.50

Cajun Coated Halloumi Fries served with a sweet chilli dip. (v) £6.50

Pork, Apple & Smoked Paprika Terrine with toasted ciabatta and apple & ale chutney. £5.95

King Prawns, Smoked Salmon & Slaw Cocktail served with buttered brown bread. £6.95

Classic Bruschetta (vg) £5.95

Sirloin Steak 10oz Sirloin served with chips, salad & peppercorn sauce. £18.95

Barnsley Lamb Chop rosemary & redcurrant jus, potato rosti & seasonal vegetables. £14.95

Mushroom Carbonara served with garlic ciabatta. (v) £12.95

Fisherman's Pie topped with cheesy mash and served with warm crusty bread. £13.95

Pressed Ham Hock with a runny scotch egg, sautéed spring greens and fondant potato. £13.95

Beer Battered Fish served with chips, mushy peas and homemade tartar sauce. £13.95

Aubergine Tagine with an apricot & herb couscous, topped with greek yogurt and crushed cashews and served with a flat bread. (v) £13.95

Selection of Hot Desserts – please ask your server for today's choices.

Crème Brulee served with a shortbread biscuit.

Chocolate Brownie served warm with honeycomb ice cream. (gf)

Cheesecake of the Day served with pouring cream.

Lemon Tart served with a raspberry ripple cream.

Coconut & Lime Pie served with fresh fruit and coulis. (df)

3 Scoop Ice cream served with a flake and wafer.

(Please ask your server for today's available flavours.)

All Desserts - £6.00

Blue Pigeons Cheeseboard selection of 3 cheeses served with biscuits, fruit and chutney £7.50

This menu is available alongside our regularly changing specials.

For any dietary requirements please mention this to your server before ordering.