



# The Three Tuns Inn

## Opening Times

**Monday to Saturday**  
11.00am (11.30am Sat) – 11.00pm  
**Sunday**  
12 noon – 10.30pm

## Food ordering Times

**Monday – Friday**  
Lunch 12 noon – 2.15pm Dinner 6.30pm – 9.15pm  
**Saturday & Sunday**  
All day 12 noon – 9.15pm

## Starters and Light Bites

### Homemade Flowerpot Bread

Chef's recipe baked in a flowerpot with Bloxs cultured butter  
Please ask a member of staff for today's flavour £4

### Scallops with Chestnut and Artichoke

On chestnut cream, lightly pickled crones artichoke and yuzu £11

### Tea Smoked Duck

Green tea ice cream and a peach salad £7

### Egg 'n' Soldiers

Quails scotch eggs in herb sausage meat. Deep fried in crumbs with dauphine potato soldiers, pickled red cabbage and bacon mayo £8

### Snail Garden

The world's best snails in garlic pastry with crispy forest moss, wild mushrooms, flowers and wild garlic pesto £7

### Mudford Mackerel on Toast

Seared mackerel with flavours of malt, apple and horseradish £6

## Soups

### Sweetcorn Chowder (Vg)

Vegan bread and vegan style parmesan £6

### Traditional Tomato Soup (V)

with herb and onion scones £6

## Cornish Mussels

The best mussels grown on ropes in Cornwall  
Lightly steamed in shallots, garlic, Harrow wood Farm cider, chilli and a hint of ginger. Finished with a touch of cream and served with home baked bread £8/£14

## Sandwiches £7

A choice of brown or white bread or a baked ciabatta roll.

\*Served with salad and coleslaw

Wiltshire ham, tomato and red onion\*

Cheddar cheese and real ale chutney\* (V)

Warm roast pork and apple sauce\*

Tuna, red onion and dill pickled cucumber \*

Pastrami, truffled brie and coleslaw

Toasted open ciabatta, chicken, onion and smoked cheddar

## Farmers Lunch

Traditional tomato soup with a cheese and ham toastie.

Perfectly timed for a relaxed lunch break £10

## Salads £8/£14

### Vietnamese Vegetable Salad (Vg)

Spinach, kohlrabi, cabbage, broccoli, rice noodles and cucumber in chilli, ginger, mint leaves and peanuts

### Caesar Salad

Poached breast of chicken, anchovies, bacon and croutons with cos lettuce, a light anchovy Caesar mayonnaise, finished with parmesan

### Salad Lyonnaise

Lardons of bacon, onion, croutons and soft poached egg on curly endive, with a light mustard dressing

## Side Dishes £4

Homemade flowerpot bread

Side salad

Nocellara olives

Market vegetable selection

Chunky chips

New potatoes

## Steaks

**English Rib Eye** £23

**Scottish Fillet** £26

Served with grilled balsamic cherry vine tomatoes, button mushrooms & chunky chips

**Brandy & Pepper or Mushroom Sauce** £3

## Sunday Lunch Roasts

Every Sunday lunch we offer a choice of two traditional roasts from £15

**Slow Roast Brisket of English Beef # \***

With Yorkshire pudding, pan gravy, duck fat roast potatoes & fresh market vegetables

**Roast of the day (from the UK) \***

Please ask a member of staff for today's choice

## Old School

### Steak and Kidney Pie \*

with a suet crust, crispy greens and mashed potato £15

### Three Tuns Burger #

Chef's favourite beef burger recipe with smoked cheddar cheese, crispy bacon and burnt onion ketchup.

Coleslaw, mixed leaves and chunky chips £13

### Fish 'n' Chips #

Deep fried fillet of cod in beer batter served with chunky chips and mushy peas £14

### Pan Fried Calves Liver \*

Served with smoked streaky bacon, onion jus and mashed potato £19

### Prawn, Crab and Cuttlefish Pappardelle

Pasta in a creamy white wine sauce with aged parmesan £17

### Aromatic Beef Madras

Mild beef madras curry with basmati rice and garlic naan bread £14

### Traditional Bangers and Mash #

The best pork sausages served with creamed potatoes and haricot beans in tomato sauce £12

## New School

### Roasted Halibut \*

Fondant potato and a fricassee of cuttlefish, tomato, olives, capers and lemon £20

### Burley Bunny\*

Braised rabbit on rabbit terrine with ox tongue, truffled potatoes, onion petals, turnip and blackberry jus £18

### Bransgorian Venison "cottage pie" \*

Bread and a hedgerow salad £15

### Mudford Fish \*

Chef's creation of fish, landed by our Mudford fisherman. Please ask a member of staff about today's dish

### Slow Roast Avon Tyrell Pork \*

Slowly roasted for ten hours, on seasonal greens, served with compressed apple, dauphinoise potatoes and a Harrow wood Farm cider and mustard sauce £16

### Liquorice Lamb and All Sorts\*

with beetroot, orange and dauphinoise potato £18

### Roast Fillet of Isle of Wight Cod \*

Crushed new potatoes, sea herbs and marsh samphire. Drizzled with a lemony butter sauce £17

## Garden Gobblers

### Wild Mushroom and Aubergine Canneloni (V)

Gratinated with old Winchester cheese sauce £13

### Vegan Surf and Turf (Vg)

Oyster mushrooms, samphire, jack fruit and tomato stir fry. Topped with vegan parmesan and crispy wild garlic leaves £14

### Crispy Artichoke Cakes (V)

with sweetcorn, lemon and caper sauce topped with crispy herbs £12

### Vegetable and Halloumi Espetada (V)

Tzatziki and olive flat bread £14

### Toms Spinach Spaetzle (V)

In creamy asparagus, sea herbs and vegetarian parmesan £13

## Desserts £6

### Iced Nougatine

Raspberries and a poppyseed touille

### Orange and Almond cake

with vanilla ice cream

### Rhubarb and Custard

Our take on a classic. Served cold

### Sticky Toffee Pudding

with salted caramel ice cream

### Rich Chocolate Tart

and clotted cream

### Blueberry Pancakes

with pastry cream and poached blueberries

## Ice Creams & Sorbet

Mix and match your favourites. Three scoops £6

Vanilla pod

Strawberry

Malibu and Coconut (adults only)

Raspberry sorbet

Salted caramel

Triple chocolate

Honeycomb

Lemon sorbet

Coffee and Tia Maria (adults only)

## Cheeseboard

A taste of the four best artisan and farmhouse cheeses, available this week from France and closer to home. Served with biscuits, fruit and home-made chutney £9

## Bay Coffee & Selection of Teas

Rich, strong & smooth Dilizia coffee served with a little treat!

Single espresso	£1.95
Double espresso	£3.00
Americano (regular)	£2.50
Cappuccino	£2.95
Café latte	£2.95
Baileys latte	£6.00
Café floater	£4.00
Café liqueur	£6.00
Decaf	add £0.10
Hot chocolate	£2.50
English breakfast tea	£2.25
Speciality tea	£2.40
Extra shot	£1.10

*All prices include VAT. Gratuities are at your discretion*

We also cater for most dietary requirements  
An allergy menu is available on request

\* Served with Vegetables  
(V) Vegetarian  
(Vg) Vegan

# Smaller portions at £7.50

## The Three Tuns Inn

17<sup>th</sup> Century Coaching Inn and Restaurant  
Ringwood Road, Bransgore, BH23 8JH  
www.threetunsinn.com



01425 672232 Please call to make a reservation