



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 Blox's cultured butter
Please ask a member of staff for today's flavour £3.50

Yogurt Beignets

Deep fried in breadcrumbs with Arenkha caviar £7.95

Truffle Trifle

Meadowbrook truffle salami, truffle custard, veal jelly and apple remoulade
£7.25

Egg 'n' Soldiers

Quails scotch eggs in herb sausage meat. Deep fried in crumbs with dauphine potato soldiers, pickled red cabbage and bacon mayo £6.95

Snail Garden

The world's best snails in garlic pastry with crispy forest moss, wild mushrooms and wild garlic pesto £6.95

Poole Harbour Oysters (3)

On crushed ice laced with raspberry vinegar and shallot dressing £6.50

Sharing Dish

Smoked duck and kumquat, smoked salmon with apple mayonnaise, warm octopus in salsa verde with the chef's flowerpot bread £12.95

Soups

Five Spiced Mudeford Crab Soup

With wild garlic croutons £6.25

Cream of Cauliflower Soup (v)

With cheese soufflé £6.95

Traditional Tomato Soup (v)

With herb and onion scones £5.95

Farmers Lunch

Traditional tomato soup with a cheese and ham toastie.
Perfectly timed for a relaxed lunch break £9.50

Cornish Mussels

The best mussels grown on ropes in Cornwall

Lightly steamed in shallots, garlic, Harrow Farm cider, chilli and a hint of ginger. Finished with a touch of cream and served with home baked bread
£7.95/£13.95

Salads

Avocado, Chestnut and Pear (V)

with lightly pickled vegetables and mixed leaves £6.50/£11.95

Caesar Salad

Poached breast of chicken, anchovies, bacon and croutons with cos lettuce, a light anchovy Caesar mayonnaise, finished with parmesan
£7.25/£13.50

Sandwiches

A choice of brown or white bread or a baked ciabatta roll.
Served with salad and coleslaw

Wiltshire ham and tomato £6.25

Cheddar cheese and cucumber (V) £5.95

Warm roast pork and apple sauce £5.95

Tuna and red onion £6.25

Roast beef and horseradish £6.50

Chicken, lettuce, tomato and mayonnaise £6.25

Open Ciabatta, char-grilled vegetables
with wild garlic pesto (v) £6.50

Side Dishes

Homemade flowerpot bread £3.50

Side salad £3.25

Nocellara olives £2.50

Market vegetable selection £3.25

Chunky chips £3.25

Sunday Lunch Roasts

Every Sunday lunch we offer a choice of two traditional roasts
from £14.95

Roast Sirloin 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 winter greens and mashed potato £15.95

Three Tuns Burger

Chef's favourite beef burger recipe with smoked cheddar cheese, crispy bacon and a tomato mayo.

Coleslaw, mixed leaves and chunky chips £12.95

Fish 'n' Chips

Deep fried sustainable hake in beer batter served with chunky chips and garden peas £12.95

Pan Fried Calves Liver *

Served with smoked streaky bacon, onion jus and mashed potato £18.50

Seafood Linguine Nero

Salmon, prawns, mussels, cockles, crab and crayfish in a creamy white wine sauce with aged parmesan £17.95

Forest Mushroom and Butternut Squash Risotto (v) *

Topped with toasted hazelnuts and truffle cream £14.95

Add char grilled chicken £2.50

Traditional Bangers and Mash # *

The best pork sausages served with creamed potatoes and haricot beans in tomato sauce £11.50

New School

Roasted Halibut *

On crab risotto, mango and lemon gel with red pepper essence £19.95

Braised Rabbit and Pigeon in Sage and Apricots*

Served with parisienne potatoes £18.95

New Forest Venison Bon Bons *

Root vegetable ribbons, purple potato puree and a port and orange sauce £17.95

Winter Vegetable and Halloumi Espetada (v)

Cheese custard, mushroom sauce and garlic bread £12.95

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 winter greens, served with compressed apple, dauphinoise potatoes and a Harrow Farm cider and mustard sauce £14.95

Moroccan Style Rump of Lamb*

In Ras el hanout on toasted egg plant with confit of lemon and creamed potato £16.95

Warm Octopus in Lemon and Thyme *

Jerusalem artichoke puree, bacon lardons, pickled cucumber, trottole pasta, chestnut cream and lemon drizzle £16.95

Steaks

English Rib Eye £22.95

Scottish Fillet £25.95

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

Brandy & Pepper or Mushroom Sauce £2.50

Desserts

Cappuccino Marshmallow Pillow

with a cinnamon biscuit £6.00

Orange and Almond cake

With custard £6.00

Banana and Chestnut Pavlova

with caramel sauce £6.00

Sticky Toffee Pudding

with salted caramel ice cream £6.00

Chocolate Salami

With a cherry sandwich £6.00

Apple Dough Balls

caramel sauce and custard £6.00

Sharing Platter of Desserts

Please ask a member of staff for today's choice £11.50

Ice Creams & Sorbet

Mix and match your favourites. Three scoops £5.50

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 £8.95

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

Smaller portions at £7.50

The Three Tuns Inn

17th Century Coaching Inn and Restaurant
Ringwood Road, Bransgore, BH23 8JH

www.threetunsinn.com



01425 672232 Please call to make a reservation