



# The Three Tuns Inn Outside Only Menu

Please keep up to date for our opening and food serving times on our website and social media pages

## Warm Plum Tomato Tart (V)

With garlic ice cream £7

## Homemade Flowerpot Bread

Chef's recipe baked in a flowerpot

Please ask a member of staff for today's flavour £4

## Seared Scallops

On creamy polenta, bacon dust, capers and lemon £11

## Chicken Liver Parfait

On homemade waffles with quince jelly £7

## Spicy Fish Soup

And rouille croutons £6

## Confit of Duck and Chicken

Poached pear and garlic hummus £8

## 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

£8/£14

## Caesar Salad

Poached breast of chicken, anchovies, bacon and croutons with cos lettuce, a light anchovy Caesar mayonnaise, finished with parmesan £7.50/14

## 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)

Tuna and dill pickled cucumber \*

Prawn, Marie Rose and cos lettuce

Warm Roasted Vegetable and Hummus (vg)

Chunky Chips £4

## Steak and Kidney Pie \*

with a suet crust, crispy greens and mashed potato £16

## Three Tuns Burger

Chef's favourite slightly smoked pulled brisket burger recipe with smoked cheddar cheese, crispy bacon and BBQ sauce.

Coleslaw and chunky chips £14

## Fish 'n' Chips

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

## Bransgorian Venison Pasty

Mash potato and red cabbage sesame slaw £14

## Slow Roast Avon Tyrell Pork \*

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

## Crispy Sweetcorn and Chick Pea Cakes (Vegan)

With pickled cucumber, lemon and caper dressing, topped with sea herbs £14

## English Rib Eye Steak £24 or Scottish Fillet Steak £26

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

## Desserts £6

Warm Orange and Almond cake with vanilla ice cream

Rich Chocolate Pot with blackcurrant ice cream

Aquafaba Meringue (VG) topped with fresh fruits

New Forest Gorse Panna Cotta with gorse jam £6

Bergamot Parfait orange jelly and liquorice cream

## 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