



# The Three Tuns Inn

## Opening Times

**Monday to Sunday**  
12noon – 11.00pm

## Food ordering Times

**Monday – Friday**  
Lunch 12noon – 2.15pm Dinner 6pm – 9.15pm  
**Saturday & Sunday**  
All day 12 noon – 9.15pm

## Starters and Light Bites

### Homemade Flowerpot Bread

Chef's recipe baked in a flowerpot

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

### Avocado, Prawn and Mundeford Crab Gateaux

Marie Rose sauce and cos lettuce £9

### Chicken Liver Parfait

On homemade waffles with quince jelly £7

### 6 Dorset Snails

The world's best snails in shell, laced with garlic butter £8

### Warm Oyster Mushroom Salad (vg)

On frisse lettuce, crispy Ringwood rye and walnut pesto £7

### Caesar Salad #

Poached breast of chicken, anchovies, bacon and croutons with cos lettuce, a light anchovy Caesar mayonnaise, finished with parmesan £8/14

### Crispy Sweetcorn and Chick Pea Cakes(vg) \* #

With pickled cucumber, lemon and caper dressing, topped with sea herbs £8/£14

### Cornish Mussels #

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

## Soups

### Spicy Fish Soup

And rouille croutons £6

### Warm Tomato Consommé

With a poached duck egg £6

## Light Lunch

### Farmers Lunch

Cream of tomato soup with a cheese and ham toastie.  
Perfectly timed for a relaxed lunch break £10

### Bao Bun

Warm aromatic duck with hoisin and ginger £8

### Tuns Wrap

Baked Hummus, avocado and balsamic tomato (vg) £7

## Sandwiches £7

A choice of brown or white bread or baked ciabatta  
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

## Side Dishes £4

Homemade Flowerpot bread

Side salad

Nocellara olives

Market vegetable selection

Chunky chips

New potatoes

## 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

## Our Suppliers (Thank you)

MSK ingredients

Gillets catering butchers

Shappen Store (Burley)

Hutchins (fish and game)

Dorset Snails

New Forest Ice Cream

Chefs Mate

Country Fayre

TNT

Dispos

County Foods

Eddie, Paul, Bob, Bret and Pete (local fisherman)

Chris and Paul (game hunters)

## Mains

### 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 £15

### Burley 'Shappen Store' Bangers and Mash #

The best New Forest pork sausages served with creamed potatoes and cabbage with bacon £13

### Christchurch Cuttlefish Stew \*

Enriched with sea herbs, spring onion, sweet potato, ginger, coriander, coconut and a light hint of chilli £16

### Bransgorian Venison Pastey

Mash potato, gravy and red cabbage sesame slaw £12

### Mudeford Fish \*

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

### Slow Roast Avon Tyrell Pork \*

Slowly roasted for ten hours, served with compressed apple, dauphinoise potatoes and a Harrow Farm cider and mustard sauce £17

### Rump of Lamb (confit) \*

With apricots, onion and caraway crumble. Fondant potato and juices £18

### Hengistbury Head Sea Bass \*

Pan fried on a bed of lemony crayfish risotto and topped with crispy wild garlic and a buttery sauce £19

## Garden Gobblers(V)

### Wild Mushroom Risotto (v)

Topped with crispy veggie cheese and rocket £14

### Crispy Sweetcorn and Chick Pea Cakes \* (vg) #

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

### Vegetable Espetada (vg)

Smoked applewood cheese sauce and bread fruit chips £14

### Curry Roasted Baby Vegetables (vg)

Fig, golden sultanas, potato tube and cauliflower pakora. Dickies dribble dressing £15

## Steaks

### English Rib Eye £24

### Scottish Fillet £28

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

### Brandy & Peppercorn or Mushroom Sauce £3

## Desserts £6

### Warm Orange and Almond cake

With vanilla ice cream

### Rich Chocolate Pot

with blackberry and clotted cream ice cream

### Aquafaba Meringue (VG)

Topped with fresh fruits

### New Forest Gorse Panna Cotta(V)

With gorse jam

### Bergamot Parfait

On stewed plums and orange jelly

## Ice Creams & Sorbet

Mix and match your favourites. Three scoops £6

Vanilla pod

Strawberry

Malibu and Coconut (adults only)

Blackcurrant sorbet

Salted caramel

Blackberry and clotted cream

Triple chocolate

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 £10

## Bay Coffee & Selection of Teas

Rich, strong & smooth Dilizia coffee

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 £8

## The Three Tuns Inn

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

[www.threetunsinn.com](http://www.threetunsinn.com)

01425 672232 Please call to make a reservation