



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

Hand Dived Seared Scallops

On soy marinated moulis, Chinese cabbage and a miso broth £12

Chicken Liver Parfait

On homemade waffles with quince jelly £7.50

6 Dorset Snails

The world's best snails in shell, laced with garlic butter £8.50

Warm Salad of Aubergine and Tomato (vg)

On marinated soya beans £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 Winter Vegetable and Chick Pea Cakes(vg) *

With a symphony of purees £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/£16

Soups

Smoked Haddock Chowder

And Emmental toast £7

Cream of Turnip Soup (vg)

With crispy onions £6

Light Lunch

Farmers Lunch

Cream of turnip soup with a cheese and ham toastie.
Perfectly timed for a relaxed lunch break £11.50

Bao Bun

Warm aromatic duck with hoisin and ginger £8.50

Tuns Wrap

Chicken, parmesan, pancetta truffle and onion £10

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

Coronation chicken

Side Dishes £4

Homemade Flowerpot bread

Side salad

Nocellara olives

Market vegetable selection

Chunky chips

Cauliflower cheese

Sunday Lunch Roasts

Every Sunday lunch we offer a choice of 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

Slow Roasted Aubergine Tower (vg)

Topped with soya beans, tomato and quorn with roast potatoes
cooked in rapeseed oil

Our Suppliers (Thank you)

MSK ingredients

Gillets catering butchers

Hutchins (fish and game)

Dorset Snails

New Forest Ice Cream

Chefs Mate

Country Fayre

TNT

Dispos

County Foods

Bigwigs Bakery

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

Chris and Paul (game hunters)

Mains

Steak and Kidney Pie *

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

Three Tuns Pulled Beef Cob

Chef's favourite slightly smoked pulled brisket recipe with smoked cheddar cheese, crispy bacon and BBQ sauce.
Coleslaw and chunky chips £14.50

Fish 'n' Chips

Deep fried fillet of cod in Ringwood beer batter served with chunky chips and mushy peas £15

New Forest Pork Bangers and Mash

The best New Forest pork sausages served with creamed potatoes and cabbage with bacon £13.50

Coq au Vin *

Corn fed chicken stuffed with parmesan and onion, wrapped in pancetta, braised in a rich red wine sauce with Dauphine potato £17

Bransgorian Venison Pasty

Mash potato, gravy and red cabbage sesame slaw £14

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

Luxury Fish Pie

Scallops, smoked haddock, sea bass, cod and salmon in a dill and cheddar sauce topped with mashed potato with a tomato and onion salad £19

Rump of Lamb (confit) *

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

Hengistbury Head Sea Bass *

Pan fried on a tomato, saffron, potato and onion broth with a rouilles crouton £19

Garden Gobblers(V)

Penny Bun Mushroom and Black Garlic Risotto (vg)

Topped with crispy veggie cheese and rocket £15
(Can also be made with standard parmesan, please ask)

Crispy Winter Vegetable and Chick Pea Cakes * (vg)

With a symphony of purees £14

Vegetable Espetada (vg)

Smoked applewood cheese sauce and sweet potato chips £14

Curry Roasted Baby Vegetables (vg)

Fig, golden sultanas, potato tube and cauliflower pakora.
Dickies dribble cider dressing £16

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 £6.50

Warm St Clements Cake

Citrus and almond cake with vanilla ice cream

Rich Chocolate and Peanut Butter Tart

and clotted cream

Aquafaba Meringue (vg)

Topped with grapefruit and ginger

New Forest Gorse Panna Cotta (vg)

With gorse jam

Pastel de Nata

Tuns style custard tart with preserved cherries

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	£2.75
English breakfast tea	£2.25
Speciality tea	£2.40
Extra shot	£1.10

*All prices include VAT. Gratuities are at your discretion
Tables over 6 will incur a 10% service charge*

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

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

www.threetunsinn.com

01425 672232 Please call to make a reservation