



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

Roast Breast of Pigeon

On lentils and Winter Pimms Jell £7.50

6 Dorset Snails

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

Dan's Bacon Roly Poly

Pickled quails egg and red onion jam £8

Caesar Salad

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

Crispy Sweet corn and Chickpea Cakes(vg) *

With red pepper sauce and sea herbs £7 / £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
£9 Starter / £17 Main

Soups

Chunky Winter Vegetable Soup(vg)

Finished with winter greens and Ciabatta £7

Cream of Chicken and Celeriac Soup

Topped with toasted almonds £7

Light Lunch

Farmers Lunch

Cream of roasted celeriac soup with a cheese and ham toastie.
Perfectly timed for a relaxed lunch break £11

Bao Bun

Warm aromatic duck with hoisin, vegetables and ginger £10

Tuns Wrap(vg)

Lentil, mock bacon, lettuce, tomato and truffle £10

Sandwiches £7.50

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

Chicken, mayo, lettuce and tomato

Warm Bacon, Brie & Cranberry

Side Dishes £5

Side salad

Nocellara olives

Market vegetable selection

Chunky chips

Cauliflower cheese

Sunday Lunch Roasts

Every Sunday lunch we offer a choice of two traditional roasts from £18

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

Hutchings (fish and game)

Dorset Snails

New Forest Ice Cream

Chefs Mate

Country Fayre

TNT

Dispos

County Foods

Big Wiggs Bakery

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 Pulled Beef Cob

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

Coleslaw and chunky chips £16

Fish 'n' Chips

Deep fried fillet of cod in Ringwood ale beer batter served with chunky chips and garden peas £16

Bangers and Mash

The best New Forest pork sausages served with creamed potatoes, garden peas and roasted onion sauce £14

Coq Bourguignonne *

Corn fed chicken in a baby onion, bacon, mushroom and potato stew with suet dumplings £19

Bransgorian Venison Pasty

Hasselback potatoes, gravy and red cabbage and sesame slaw £13

Mudford Fish *

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

Slow Roast Belly of Pork *

Slowly roasted for ten hours, served with dauphinoise potatoes, crispy winter greens and a local Harrow Farm cider and coarse mustard sauce £18

Cep Risotto

With a hint of truffle and topped with crispy parmesan (vegan option available) £18

Hengistbury Head Bass *

Pan fried local bass with a fennel, onion and potato broth finished with a splash of Pernod £22

Crispy Sweet Corn and Chickpea Cakes * (vg)

With red pepper sauce and sea herbs £14

Vegan Cottage Pie (vg)

Lentil, spinach and mushroom. Topped with crushed Cheesy cauliflower with a tossed salad £16

Curry Spiced Vegetable Skewers (v)

Chefs own korma sauce, rice crackers and basmati rice £15

Steaks (35 Day Aged)

English Rib Eye £25

English Fillet £34

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

Brandy & Peppercorn or Mushroom Sauce £5

Desserts £7

Tropical Arancini Bomb

Coconut arancini, banana ice cream and passion fruit

Apple Crumble

And vanilla custard

Aquafaba Meringue (vg)

Topped with Griottine Cherries

New Forest Gorse Panna Cotta(vg)

With gorse jam

Apricot Bread and Butter Pudding

And vanilla ice cream

Ice Creams & Sorbet

Mix and match your favourites. Three scoops £6

Vanilla pod

Strawberry

Banana

Salted caramel

Vegan salted caramel

Triple chocolate

Peach sorbet

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 £12 (delicious with a small glass of port))

Bay Coffee & Selection of Teas

Rich, strong & smooth Dilizia coffee

Single espresso	£2.10
Double espresso	£3.10
Americano (regular)	£2.75
Cappuccino	£3.25
Café latte	£3.25
Baileys latte	£6.00
Café floater	£4.00
Café liqueur	£6.00
Decaf	add £0.10
Hot chocolate	£2.75
English breakfast tea	£2.50
Speciality tea	£2.75
Extra shot	£1.20

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 £9

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

