

MENU

Starters

6 Dorset Snails	9.00
the world's best snails in shells, laced with garlic butter	
Rustic Cottage Loaf	9.00
with sea salt, balsamic dressing & provincial olives. Perfect for sharing	
Seared Scallops	12.00
with bacon lardons, Pernod butter sauce & Hampshire micro herbs	
Smoked Barberie Duck Breast	9.00
with pickled grapes & a Cointreau glaze	
Cornish Mussels #	10.00/17.00
the best mussels, grown on ropes in Cornwall. Lightly steamed in shallots, garlic, Harrow Farm local cider, chilli & a hint of ginger. Finished with a touch of cream, and served with bread	
Crispy Sweetcorn & Chickpea Cakes (pb)#	8.00/14.00
with pepper coulis & cornichons	
Baked Pepper & Rosemary Camembert	13.00
with crusty bread. Perfect for sharing	
Game Terrine	10.00
with celeriac remoulade, port gel & toast	
Salads	
Seafood & Crab Salad #	14.00/22.00
clams, mussels, scallops, octopus, crayfish tails, squid & prawns, in a lime, dill & coriander dressing	
Caesar Salad #	10.00/16.00
poached chicken breast, anchovies, bacon & croutons. With cos lettuce, in a light anchovy caesar mayo, finished with parmesan cheese	
Andy's Fajita Chicken Salad	16.00
seasoned chicken breast in a crispy tortilla basket, with chilli, guacamole & lime. Tofu option available	

Pub Opening Times
Monday to Saturday 12pm - 11pm
Sunday 12pm-10:30pm

Restaurant Opening Times
Monday to Friday
12pm - 2:15pm / 6pm - 9:15pm
Saturday & Sunday
12pm - 9:15pm

Soups, Sandwiches & Light Bites

Carrot, Coriander & Orange Soup (pb)	7.00
with ciabatta & toasted almonds	
Chicken & Sweetcorn Veloute	7.00
with ciabatta. Tarragon & cheese croutons	
Farmers Lunch	11.00
carrot, coriander & orange soup, with a pastrami, cheese & horseradish toastie. Veggie option available	
Hoisin Duck Spring Roll	9.00
with julienne vegetables & ginger pickle	
Roasted Vegetables Pitta Bread (pb)	9.00
with sweet peppers, hummus & a side salad	
Sandwiches	
choose from:	
<ul style="list-style-type: none">• pastrami & horseradish• warm pulled pork & apple sauce• chicken, chorizo, tomato & mayo• crayfish tails, prawns & dill mayo• warm grilled halloumi & cranberry	
served with a side of salad & coleslaw, on your choice of either white bread, brown bread, or baked ciabatta	
Steaks	
10oz Rump Steak	23.00
8oz Ribeye Steak	26.00
both served with chunky chips, grilled tomato, garden peas & chestnut button mushrooms	
Brandy & Peppercorn Sauce	5.00
Blue Cheese Sauce	5.00
Mushroom Sauce	3.50
Sides	
Side Salad	4.00
Coleslaw	4.00
Provincial Olives	4.00
Grilled Halloumi	4.00
Market Vegetables	5.00
Chunky Chips	5.00
Sweet Potato Fries	5.00
Cauliflower Cheese	4.00
Cheesy Chips	6.00

Mains

Tom's Pork Schnitzel	19.00
with sweet potato mash, sauerkraut & creamy peppercorn sauce	
Steak & Ringwood Ale Pudding*	17.00
with a suet crust, crispy greens & creamed potato	
Three Tuns Speciality Burger	17.00
8oz beef patty, with tomato, lettuce, smoked cheese, bacon & gherkins. Served with red onion relish, chips & coleslaw	
Fish 'n' Chips #	10.00/16.00
deep fried fillet of white fish, in a Ringwood ale beer batter, with chunky chips and garden peas	
Corn Fed Chicken Supreme*	19.00
stuffed with chorizo, parmesan, & sundried tomatoes, wrapped in parma ham & served with a side of dauphinoise potatoes & red wine & mushroom jus	
10 hour Slow Roast Belly of Pork*	19.00
in a local Harrow Farm cider and course mustard sauce, with compressed apple & dauphinoise potatoes & finished with crispy winter greens	
Bangers, Black Pudding & Mash #	10.00/16.00
pork & apple sausages, served with creamed potato, garden peas & a pot of thyme gravy	
Seafood Linguini #	14.00/22.00
scallops, octopus, squid, clams, crayfish tails, prawns & mussels, bound in a saffron sauce	
Roasted Cod Fillet	21.00
with new potatoes, buttered spring cabbage & a white wine & mussel sauce	
Pan Fried Seabass Fillet *	23.00
with a fricassee of baby squid, sun blush tomatoes & olives, & served with dauphine potatoes	
Roasted Neck of Lamb	22.00
with potato rosti, mushroom & red wine jus, & a bean bouquet	

Plant Based Dishes

Baked Stuffed Peppers # (pb)	9.00/16.00
with rice, tomato & roasted vegetables. With a 'cheese hollandaise' melted top, & served with a side salad	
Tim's Wild Mushroom & Courgette Roulade* (pb)	16.00
with pesto new potatoes & Hampshire micro herbs	
Mild Summer Vegetable Korma Curry # (pb)	10.00/16.00
with rice, mango, ginger chutney & a poppadom	
Three Bean, Lentil, Mushroom & Spinach Cottage Pie (pb)	16.00
topped with crushed cauliflower 'cheese' & herbs, & served with a side salad	

Desserts

7.50

Griottines Crème Brulee		
with a short bread biscuit		
Sugar Free Mango & Lime Mousse		
with whipped cream		
Rhubarb & Ginger Pavlova (pb)		
with a plant based cream		
Brioche Bread & Butter Pudding		
with cranberry & raisins, served with vanilla ice cream		
Warm Chocolate & Raspberry Brownie Cake		
with salted caramel ice cream		
Orange Tart		
with clotted cream & blood orange coulis		
Carrot, Raisin & Cardamom Pudding (pb)		
on a coconut pavlova base & topped with plant based cream		
Cheeseboard	15.00	
a taste of four of the best artisan & farmhouse cheeses available this week, from France and closer to home. Served with biscuits, fruit & home-made chutney		
Dessert Trio	12.00	
a perfect sharing portion of our three most popular desserts - orange tart, warm chocolate & raspberry brownie cake, & brioche, cranberry & raisin butter pudding. Why not pair with a coffee		
Ice Cream Flavours	3 scoops	6.00
Vanilla Pod		
Strawberry		
Triple Chocolate		
Honeycomb		
Salted Caramel		
Tia Maria (adults only)		
Malibu (adults only)		
Salted Caramel (pb)		
Blackcurrant Sorbet		
Mango Sorbet		
Tia Maria/ Malibu	3 scoops	7.00

Three Tuns Inn Contact Info

Phone Number

01425 672232

Email Address

threetunsinn@btconnect.com

Website

threetunsinn.com

We cater for most dietary requirements
An allergy menu is available upon request
smaller portion available at specified price

* served with seasonal vegetables

(v) vegetarian
(pb) plant based