

The Three Tuns

Autumn & Winter Menu 2023

Starters

6 Dorset Snails	9.50
the world's best snails in shells, laced with garlic butter & served with toasted bread	
Rustic Cottage Loaf	8.00
with sea salt, balsamic, olive oil & butter. Add Harlequin olives for £3	
Seared Scallops	12.00
with golden raisin caper dressing, cauliflower puree & crispy florets	
Home Smoked Barberie Duck Breast	9.00
on a lightly dressed salad & confit kumquats	
Moules Mariniere	12.00/18.00
lightly steamed with garlic, shallots in a white wine & cream sauce. Small portion served with bread, large portion with fries	
Prawn & Crayfish Cocktail	10.00
with marie rose sauce, sliced bread & a lemon wedge	
Baked Rosemary & Black Pepper Camembert	15.00
with sourdough . Perfect for sharing	
Cured Meat Charcuterie Board	
perfect for sharing - served with Harlequin olives, sun blush tomatoes & house pickles (see board for contents, price on request)	

Salads

Home Smoked Chicken	16.00
with bacon, croutons & honey mustard dressing	
Warm Halloumi	16.00
with pomegranate, roasted peppers, sun dried tomatoes & gherkins. Tofu option available	

Specials

ask your server, or see the boards in restaurant for specials, including 'Catch of the Day'

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

Roasted Tomato & Basil Soup	7.50
with croutons. Plant-based option available	
Soup of the Day	7.50
ask your server for details	
Three Tuns Lunch	13.00
tomato & basil soup with a ham & cheese toastie. Vegetarian option available	
Sandwiches	available lunch service Mon-Fri & until 5pm on weekends
choose from:	
<ul style="list-style-type: none">• ham, tomato & red onion - £9• warm pulled pork & apple sauce - £9• crayfish tails, prawns & dill mayo - £10• warm roast beef & horseradish - £10• cheddar cheese & pickle - £8	

served with a side of salad & coleslaw, on your choice of either white bread, brown bread, or baked ciabatta

Plant Based Dishes & Veggie

Tim's Wild Mushroom & Courgette Roulade (ve)	18.00
with a wild garlic pesto, sweet potato fries & a side salad	
Baked Stuffed Peppers (ve)	17.00
with basmati rice, spinach, tomato & roasted vegetables. Topped with hollandaise & melted cheese, and accompanied by a side salad	
Tom's Spinach Spaetzle (vg)	17.00
chef's signature German style pasta dish with roasted winter vegetables	
Crispy Sweetcorn & Chickpea Cakes (ve)	14.00
with a pepper coulis & crispy kale	

Mains

Chicken Schnitzel	18.00
encased in breadcrumbs & served with parmentier potatoes, sauerkraut & a mushroom sauce	
Chef's Pudding Choice	
in a suet crust pastry, with gravy, creamy potatoes & seasonal veg. Ask your server for more details	
Three Tuns Burger	17.50
8oz beef patty, with tomato, lettuce, smoked cheese, bacon & gherkins. Served with red onion relish, chips & coleslaw	
Fish 'n' Chips	18.00
fillet of cod in a Ringwood ale beer batter, with chunky chips and garden peas	
Pan Fried Calves Liver & Bacon	23.00
with a prune jus, creamy potatoes & seasonal veg	
10 hour Slow Roast Belly of Pork	19.00
with dauphinoise potatoes & compressed apples, alongside a cider & mustard sauce & seasonal veg	
King Prawn & Tomato, Chilli and Garlic Linguini	22.00
with fresh parmesan & rocket	
Pan Fried Seabass Fillet	22.00
on a fricassee of mushrooms, bacon & baby onions with dauphine potatoes a tarragon cream sauce & seasonal veg	
Rump of Lamb	23.00
with dauphinoise potatoes, savoy cabbage & bacon, accompanied by a rosemary & red wine jus	
Steaks	
8oz Ribeye Steak	29.50
with mushroom, roasted cherry vine tomatoes, fries & your choice of sauce - brandy & peppercorn/mushroom	
8oz Minute Steak	18.00
with mushroom, roasted cherry vine tomatoes, fries & your choice of sauce - brandy & peppercorn/mushroom	
16oz Chateaubriand for Two	65.00
your choice of two sides, alongside mushroom, roasted cherry vine tomatoes & your choice of sauce - brandy & peppercorn/mushroom	

Sides

Salad Bowl	4.25
Coleslaw	4.25
French Fries-add cheese £1.50	4.25
Sweet Potato Fries	5.00
Olives	4.25
Baguette with Garlic Butter - add cheese £1.50	4.25
Veg Selection	4.25

Desserts

Patrick's Blackberry & Apple Crumble Parfait	9.00
Steamed Golden Syrup Sponge	9.25
Chef's homemade sponge served with custard	
Poached Pear Pavlova (pb)	9.50
with a plant based cream	
Andy's Chocolate Tart	9.50
with salted caramel sauce & toffee crunch ice cream	
Cheeseboard	9.50/15.00
a selection of artisan cheeses, served with pickles, chutney & a glass of port	
Ice Cream Flavours - £2.50 per scoop	
Vanilla Pod	
Chocolate	
Coffee Mocha	
Salted Caramel (pb)	
Toffee Crunch	
Blood Orange Sorbet	
Rum & Raisin (adults only)	
Gin & Pink Grapefruit (adults only)	

Sunday Roasts

Roast Sirloin of Beef
with Yorkshire pudding
Roast Loin of Pork
with a cider & mustard gravy
Vegan Mushroom Nut Roast
with rapeseed oil roasties
Roast of the Day
our special roast. See the boards, or ask your server for more info each week
all served with a selection of seasonal veg, crispy roasties, cauli cheese and chef's gravy

Three Tuns Inn Contact Info

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We cater for most dietary requirements
An allergy menu is available upon request
A small children's menu is available upon request
(vg) vegetarian
(ve) vegan