



AA Rosette
Restaurant for
Culinary
Excellence 2024

Starters

- 6 Dorset Snails** 9.50
the world's best snails in shells, laced with garlic butter & served with rustic bread
- Rustic Cottage Loaf** 8.00
with sea salt, balsamic, olive oil & butter. Add Harlequin olives for £3
- Baked Scallops Florentine** 12.00
baked in the shell on a bed of spinach & glazed with a mornay sauce
- Cornish Mussels** 12.00/18.00
cooked in a tomato, chorizo & sherry broth. Served with rustic bread
- Pork Croquettes** 9.00
served with a mustard aioli & a lightly dressed salad
- Baked Rosemary & Black Pepper Camembert** 15.00
with sourdough . Perfect for sharing
- Roasted Tomato & Basil Soup** 7.50
with croutons. Plant-based option available
- Soup of the Day** 7.50
ask your server for details

Salads

- Smoked Chicken Caesar Salad** 10.00 / 17.00
with bacon, croutons & caesar dressing topped off with parmesan cheese
- Warm Halloumi Salad** 9.00 / 16.00
with pomegranate, roasted peppers, sun dried tomatoes & gherkins.

Pub Opening Times

Monday to Saturday 12pm - 11pm
Sunday 12pm-8pm

Restaurant Opening Times

Monday to Thursday - 12pm-8pm
Friday - 12pm-9pm
Saturday - 12pm-9:15pm
Sunday - 12pm-7pm

Sandwiches & Light Bites

Three Tuns Lunch 13.00
tomato & basil soup with a ham & cheese toastie. Vegetarian option available

Sandwiches available until 5pm everyday

choose from:

- ham, tomato & red onion - £9
- warm pulled pork & apple sauce - £9
- tuna mayonnaise & cucumber - £9
- 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

Sunday Roasts

Roast Sirloin of Beef
with Yorkshire pudding

Vegan Mushroom Nut Roast
with rapeseed oil roast potatoes

Roast of the Day

our special roast. See the boards, or ask your server for more info each week
all served with crispy roasties, chef's gravy & chef's selection of weekly special veg

Three Tuns Inn Contact Info



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We cater for most dietary requirements

An allergy & intolerance menu is available upon request

A small children's menu is available upon request

(v) vegetarian

(pb) plant-based

- not to be purchased in conjunction with any other offer

Mains

Chicken Schnitzel 18.00

encased in breadcrumbs & served with spaetzle, sauerkraut & a mushroom sauce

Chef's Pudding Choice

in a suet crust pastry, with gravy, creamy potatoes & your choice of side. 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 real ale beer batter, with chunky chips and garden peas

Pan Fried Calves Liver & Bacon 23.00

on a bed of spinach with creamy potatoes & onion jus

Roast Pork Fillet wrapped in Parma Ham 19.00

with potato rosti, savoy cabbage & bacon and a dijon mustard sauce

King Prawn, Tomato, Chilli & Garlic Linguini 22.00

with rocket & parmesan

Pan Fried Seabass Fillet 22.00

on a fricassee of mushrooms, bacon, baby onions & tarragon with dauphine potatoes & a white wine cream sauce

Confit Leg of Duck 23.00

with fondant potato, braised red cabbage & cassis jus

Tim's Wild Mushroom & Courgette Roulade 18.00

with a wild garlic pesto, skinny fries & a side salad

Crispy Sweetcorn & Chickpea Cakes 8.00 / 14.00

on a bed of ratatouille with a tomato coulis

Spinach & Ricotta Lasagna Roll 18.00

the Three Tuns twist on a classic italian dish! Served with a side salad & garlic bread.

Steaks

8oz Ribeye Steak * 29.50

with mushroom, roasted vine tomatoes, fries & your choice of sauce - brandy & peppercorn/mushroom

8oz Minute Steak 18.00

with mushroom, roasted vine tomatoes, fries & your choice of sauce - brandy & peppercorn/mushroom

Sides

French Fries	5.00
Chunky Chips	5.00
Salad Bowl	5.00
Braised Red Cabbage	4.50
Mash & Gravy	4.50
Savoy Cabbage & Bacon	5.00
Vegetable Selection	4.50
Coleslaw	3.50
New Potatoes	5.00

Desserts

Sticky Toffee Pudding 9.00

with toffee sauce & vanilla ice cream

Rhubarb & Ginger Sponge 9.25

Chef's homemade sponge served with custard

Raspberry Pavlova 9.50

served with cream & white chocolate sauce

Andy's Chocolate Tart 9.50

with salted caramel sauce & toffee crunch ice cream

Artisan Cheeseboard 11.50

a selection of four artisan cheeses, served with crackers, house chutney & a glass of port

Coconut Rice Pudding (pb) 9.50

with caramelised pineapple & rum

Ice Cream Flavours - £2.50 per scoop

Please see the boards for flavours!