



AA Rosette
Restaurant for
Culinary
Excellence 2024

Starters

6 Dorset Snails 10.00

laced with garlic butter & served with rustic bread

Potted Chicken Liver Parfait 9.50

with Sopley rhubarb chutney & crutes

Duck Pancakes 9.50

shredded duck served with plum sauce, spring onions & cucumber

Pan Fried Langoustine 12.00

served with pea puree, salad garnish & lemon gel

Isle of Wight Tomatoes (vg) 8.50

served on sourdough toast with a balsamic glaze

Soup of the Day (v) 7.50

ask your server for details - served with rustic bread

Vegan option available

Sharing Dishes

Rustic Loaf 8.00

with sea salt, balsamic, olive oil & butter.
Add Harlequin olives for £3

Vegetarian Platter (v) 19.50

halloumi, balsamic onions, cherry peppers, marinated figs, olives, rhubarb chutney & rustic bread

Fish Platter 23.00

smoked trout, soused mackerel, chilli tiger prawns, citrus cured salmon, marie rose sauce & rustic bread

Pub Opening Times

Monday to Saturday 12pm - 11pm

Sunday 12pm-10:30pm

Salads

Traditional Caesar Salad 10.00 / 17.00

with chicken, caesar dressing, cos lettuce, bacon, anchovies, parmesan cheese & croutons

Tuna Nicoise 11.00 / 20.00

seared loin of tuna with a french vinaigrette, soft boiled egg, new potatoes, olives, green beans & salad leaves

Sandwiches & Light Bites

Three Tuns Lunch 13.00

soup of the day with a ham & cheese toastie. Vegetarian option available

Sandwiches available until 5pm everyday

choose from:

- ham, tomato & red onion - £10
- cheddar cheese & pickle (v) - £10
- prawn & marie rose sauce - £11
- warm pulled pork & apple sauce - £10.50
- warm roast beef & horseradish - £11
- coronation chicken - £10.50

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

Sunday Roasts

Roast Sirloin of Beef

Vegan Mushroom & Seed Roast (vg)

Roast of the Day

our special roast. See the boards, or ask your server for more info each week

all served with crispy roasties, yorkshire pudding, chef's gravy & chef's selection of weekly special veg

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
(vg) vegan

An optional 10% service charge is added to bills automatically

Mains

Escalope of Veal	24.00
served with a lemon & caper sauce, parmentier potatoes, charred shallots & heritage carrots	
Chicken Stuffed with Salami	21.50
with ricotta cheese, potato gnocchi & a rustic mediterranean sauce	
Pork Loin wrapped in Prosciutto Ham	24.00
served with a cider apple sauce, potato rosti, heritage carrots & a bean and bacon bouquet	
Three Tuns Burger	17.50
8oz beef burger with applewood cheese, bacon, lettuce, tomato & pickled cucumber. Served with fries & coleslaw.	
Add extra cheese / extra bacon : £2 ; Jalapeños : £1	
Buttermilk Chicken Thigh Burger	18.00
with applewood cheese, lettuce, bacon, tomato & pickled cucumber. Served with fries & coleslaw.	
add extra cheese / extra bacon : £2 ; Jalapeños : £1	
Fish 'n' Chips	18.00
fillet of haddock in a real ale beer batter, with a pea puree, house wife's sauce & chunky chips	
Lamb Cutlets	24.00
served with a minted jus, rosti potato & a fricassée of minted broad beans & peas	
Tagliatelle (vg)	13.00
with a wild garlic pesto, cherry tomatoes & toasted pinenuts	
Add chicken : £3.50 ; Add Seafood : £6	
Pan Fried Seabass Fillet	23.00
served with a fricassée of seafood, cherry tomatoes & olives alongside dauphine potatoes	
Three Bean Stuffed Pepper (vg)	14.00
served with orzo pasta, onions, tomatoes, salad & vegan cheese	
Spinach & Ricotta Lasagna Roll (v)	18.00
with mozzarella cheese & topped with a tomato & herb sauce. Served with side salad & garlic bread	
Sundried Tomato, Pesto, Mozzarella & Potato Roulade (vg)	14.00
roulade wrapped with sundried tomatoes, potato, and vegan mozzarella & pesto. Served with mixed salad.	

Steaks

8oz Ribeye Steak	29.50
a juicy flavoursome steak that is rich in fat. suggested medium.	
with mushroom, grilled vine tomatoes, fries & your choice of sauce - brandy & peppercorn or mushroom	
8oz Sirloin Steak	27.50
with mushroom, grilled vine tomatoes, fries & your choice of sauce - brandy & peppercorn or mushroom	

Sides

French Fries	5.00
Chunky Chips	5.00
New Potatoes	5.00
Salad Bowl	5.00
Provincial Olives	3.00
Vegetable Selection	4.50
Coleslaw	3.50
Mushrooms	4.00
Garlic Bread	4.00
Onion Rings	4.50
Add Cheese	2.00

Desserts

Chocolate & Raspberry Brownie	9.00
with vanilla ice cream	
Summer Fruits Pavlova	9.50
served with chantilly cream	
Lemon & Lime Parfait	10.00
served with frozen limoncello	
Chef's Summer Cheesecake	9.50
see the boards for the cheesecake today!	
Artisan Cheeseboard	12.50
a selection of fine artisan cheeses, served with crackers, house chutney	
Add a glass of port for : £4.10	
Charred Fresh Pineapple (vg)	9.00
in a malibu stock syrup with coconut ice cream	
Ice Cream Flavours - £2.50 per scoop	
Please see the boards for flavours!	