

Mothers Day

Sunday 15th March

STARTERS

Soup of the Day (GFA, Ve)
rustic bread

Classic Prawn Cocktail (GFA)
brown bread

Stilton, Walnut and Apple Frisée Salad (GF)

Smoked Salmon Tian (GF)
with dill Crème Fraîche and rocket

Chicken Liver Parfait (GFA)
chutney, salad and croutes

Shaved Fennel Parfait and Radish Salad (Ve)
with pickled oranges



MAINS

Roast Sirloin of Beef* (GFA)

Roast Leg of Lamb* (GFA)
rosemary gravy

Half Roast Chicken* (GFA)
stuffing and pig in blanket

Pan Fried Cod Loin (GF)
pea and prosciutto risotto with herb tuille



Pan Fried Sea Trout (GF)

citrus and herb roasted potatoes, asparagus, spinach and samphire with chimichurri

Coconut Infused Roasted Cauliflower (Ve/GF)
vegan gravy

*served with crispy roasties, yorkshire pudding, chef's
gravy and chef's selection of weekly special vegetables.

DESSERTS

Forest Fruit Pavlova (VG/GF)

Dorset Apple Cake (VG)
crème anglaise

Chocolate Brownie (VG/GF)
vanilla ice-cream

Vegan Trifle (Ve)

Artisan Cheeseboard (GFA)
house chutney and cheese biscuits

Mixed Ice-Cream Selection (VeA/ GF)
choice of three flavours

2 Courses - £29.50 (Vegan Roast - £25.50)

3 Courses - £33.50 (Vegan Roast - £30.50)



Popular Pub Choices



MAINS



Three Tuns Burger (GFA)

Brioche Bun, Bacon, Smoked Cheese, Baby Gem, Tomato, Pickled Cucumbers, Caramelised Onions, Rainbow Slaw and Fries.

Three Tuns Fish and Chips (GFA)

with Tartare Sauce, Lemon Wedge and Pea Purée.

Three Tuns Pie of the Week (VGA/VeA)

Creamed Mash, Crispy Kale and Gravy.
(Please ask your server for today's flavour)

Three Tuns Sausage of the Week

with Creamed Mash, Onions and Gravy.
(Please ask your server for today's flavour)

Butternut Squash, Spinach and Cashew Nut Curry (Ve/GFA)
with Rice, Naan Bread and Mango Chutney.

2 Courses - £24.50

3 Courses - £30

choose from our Sunday starters and desserts

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