

Sunday Menu

Sunday 15th February

STARTERS

Soup of the Day (GFA, Ve)
rustic bread

Duo of Salmon (smoked salmon and salmon gravalax) (GF)
rocket and lemon pearls

Charcuterie Platter (GFA)
chutney and croutes

Cauliflower Popcorn (VG/VeA/GF)
sweet chilli sauce and rocket

MAINS

Roast Sirloin of Beef* (GFA)

Roast Leg of Lamb* (GFA)

Hake (GF)

duchess potatoes, spinach, samphire and salsa verde

Chestnut and Seed Roast (Ve)
vegan gravy

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

DESSERTS

Chocolate Fondant
vanilla ice-cream

Passionfruit Brûlée (GFA)
shortbread

Artisan Cheeseboard (GFA)
house chutney and cheese biscuits

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

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

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



Popular Pub Choices

Sunday 15th February

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