

Sunday Menu

Sunday 1st March

STARTERS

Soup of the Day (GFA, Ve)
rustic bread

Classic Prawn Cocktail (GFA)
brown bread

Chicken Wings (GF)
rocket and chipotle mayo

Camembert Bites
salsa and baby leaf

MAINS

Roast Sirloin of Beef* (GFA)

Roast Pork* (GFA)
stuffing and apple sauce

Pan Fried Hake (GF)
duchess potatoes, spinach, samphire and caper buerre noisette

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

Banana Split (GF)

Chocolate Fondant (GF)
vanilla ice-cream

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 1st March

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
