

# Sunday Menu

Sunday 29<sup>th</sup> March

## STARTERS

Soup of the Day (GFA / Ve)  
rustic bread

Breaded Camembert (VG)  
salsa and salad

Charcuterie Platter (GF)

Classic Prawn Cocktail (GFA)  
brown bread

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## MAINS

Roast Sirloin of Beef\* (GFA)

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

Sea Bream (GF)  
citrus crushed potatoes, asparagus, spinach and chimichurri

Chestnut and Seed Roast (Ve)  
vegan gravy

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

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## DESSERTS

Bread and Butter Pudding  
crème anglaise

Lemon Posset (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 29<sup>th</sup> 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