

Sunday Menu

Sunday 19th April

STARTERS

Soup of the Day (GFA / Ve)
rustic bread

Breaded Camembert (VG)
salsa and rocket

Lobster and Crab Tortellini
lemon butter

Duck Pancakes
hoi sin sauce and rocket

MAINS

Roast Sirloin of Beef* (GFA)

Leg of Lamb* (GFA)

Pan Seared Seabass (GF)
duchess potato, mushroom and pancetta fricasse and sauce nantaise

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

Apple and Blackberry Crumble (GF)
creme anglaise

Lemon Possett (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 19^h April

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)

Half Chicken (GFA)

Choose from Peri Peri, Jerk, or Lemon Pepper.
Served with Salad, Ruby Slaw And Fries

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
