

Sunday Menu

Sunday 10th May

STARTERS

Soup of the Day (GFA / Ve)
rustic bread

Cured Trout (GF)
keta, dill crème fraîche and salad

Mushroom Pâté (GFA/ Ve)
salad, chutney and croutes

Spicy Chicken Wings
chipotle mayo and rocket

MAINS

Roast Sirloin of Beef* (GFA)

Roast Leg of Lamb* (GFA)

Seabass Fillet (GF)
crushed potatoes. spinach, asparagus and sauce vierge

Chestnut and Seed Loaf (Ve)
vegan gravy

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

DESSERTS

Chocolate Delice (GF)
chantilly and berry compote

Bread and Butter Pudding
crème anglaise

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 10th May

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
