

Sunday Menu

Sunday 28th June

STARTERS

Soup of the Day (GFA, Ve)
rustic bread

Salt And Pepper Squid
sweet chilli and rocket

Dorset Charcuterie Board(GFA)

Red Pepper Arancini
with rocket ,aioli (VG)

MAINS

Roast Sirloin of Beef* (GFA)

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

Pan Fried Seabass (GF)
duchess potatoes ,spinach
,asparagus,sauce nantais

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 Fondant
with vanilla ice cream (GF/VG)

Summer Fruit Eton Mess (GF/VG)

Artisan Cheeseboard (GFA)
house chutney and cheese biscuits

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

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

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



Popular Pub Choices

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

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