

Sunday Menu

Sunday 26th July

STARTERS

Soup of the Day (GFA / Ve)
rustic bread

Charcuterie Board (GFA)

Smoked Salmon (GF)
with guacamole, pico de gallo

Isle Of White Tomato Bruschetta
with rocket ,balsamic glaze (VE)

MAINS

Roast Sirloin of Beef* (GFA)

Roast Leg Of Lamb (GFA)

Pan Fried Sea Trout (GF)
with sauteed potatoes,spinach,samphire,chimmichurri

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

Summer Fruit Eton Mess(GF)(VE)

Chocolate And Raspberry Brownie
with vanilla ice cream(GF)(VG)

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 26th July

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
