

# Sunday Menu

Sunday 30th August

## STARTERS

Soup of the Day (GFA / Ve)  
rustic bread

Tempura King Prawn  
with sweet chilli sauce, rocket

Chicken Liver Parfait (GFA)  
with chutney, croules

Tomato Bruchetta (GFA)

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## MAINS

Roast Sirloin of Beef\* (GFA)

Roast Leg Of Lamb (GFA)

Sea Bass (GF)

with crushed new potatoes, spinach, samphire, salsa verde

Chestnut and Seed Loaf (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

Chocolate Fondant (GF)  
with vanilla ice cream

Apple Crumble  
with creme 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 30th August

## MAINS

### Three Tuns Burger (GFA)

Brioche Bun, Bacon, Smoked Cheese, Baby Gem, Tomato, Pickled Cucumbers, Caramelised Onions, Rainbow Slaw and Fries.

### Beef Lasagne

with Salad and Chunky Chips.

### Spicy Beans Tacos (GF)(VE)

with pico de gallo, chimichurri and salad

### Mushroom Carbonara (VeA/VG)

Choose to add Chicken and Panchetta.

### Ham ,Eggs And Chunky Chips (GFA)

2 Courses - £24.50

3 Courses - £30

choose from our Sunday starters and desserts