

Sunday Menu

Sunday 6th september

STARTERS

Soup of the Day (GFA / Ve)
rustic bread

Grilled Mackerel
with tomato and olive salsa, dressed rocket

Ham Hock Terrine
with piccalilli, melba toast

Cauliflower Popcorn (GF)
with sweet chilli sauce, rocket

MAINS

Roast Sirloin of Beef* (GFA)

Roast Pork Loin (GFA)
with crackling, pigs in blankets

Glazed Salmon Supreme (GF)
with creamy herb potatoes, celery, tenderstem broccoli

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

Spotted Dick (GF)
with toffee sauce vanilla ice cream

Berries Eton Mess (GF)

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 6th september

MAINS

Three Tuns Burger (GFA)

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

Fish And Chips (GFA)

with pea puree ,lemon wedge

Spicy Beans Tacos (GF)(VE)

with pico de gallo, chimichurri and salad

Mushroom Risotto (VeA/VG)

Choose to add Chicken and Panchetta.

Lasagne

with salad and chunky chips

2 Courses - £24.50

3 Courses - £30

choose from our Sunday starters and desserts
