

Sunday Menu

Sunday 20th September

STARTERS

Soup of the Day (GFA/VG)
with bread

Ham Hock Terrine
with piccalilli, melba toast

Prawn Cocktail (GFA)
with brown bread

Chicken Parfait (GFA)
with melba toast

MAINS

Roast Sirloin of Beef* (GFA)

Roast Pork Loin (GFA)
with crackling & apple sauce

Whole Plaice (GF)
with crayfish and samphire butter, and new potatoes

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

Creme Brulee (GFA)
with shortbread

White Chocolate Panna Cotta (GF)

Artisan Cheeseboard (GFA)
house chutney and cheese biscuits

Mixed Ice-Cream Selection (GF/VeA)
choose from Vanilla, Strawberry, Chocolate or Salted Caramel

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

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



Popular Pub Choices

Sunday 20th 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, tartare sauce and a lemon wedge.

Grilled Chicken Caesar Salad (GFA)

with cos lettuce, home made dressing, soft boiled egg, anchovies and croutons.

Spicy Bean Tacos (Ve/GF)

with Pico de Gallo, Chimichurri and Salad

Lasagne

with Chunky Chips and Salad

2 Courses - £24.50

3 Courses - £30

choose from our Sunday starters and desserts
