

Sunday Menu

Sunday 11th october

STARTERS

Soup of the Day (GFA, Ve)
rustic bread

Chicken Liver Parfait
with chutney, croutes (GFA)

Scallops
with spicy bean cassoulet, lemon oli (GF)(DFA)

Fritto Misto
with lemon mayo, rocket salad (DF)

MAINS

Roast Sirloin of Beef* (GFA)

Roast Pork Loin (GFA)
with apple sauce

Pan Fries Cod (GF)
with confit potatoes, chard warm tartar sauce

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

Tiramisu

Apple & Blackberry crumble
with creme anglaise (VEA)

Artisan Cheeseboard (GFA)
house chutney and cheese biscuits

Cinnamon & Ginger Creme Brulee
with shortbread (GFA)

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

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



Popular Pub Choices

Sunday 11th october

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.

Mushroom & Leek Pie

Mash, green vegetables and Gravy. (VEA)

Half Chicken (GFA)

Choose from Peri Peri, Jerk, or Lemon Pepper.
Served with Salad, Ruby Slaw And Fries

Chicken Ceaser Salad (GFA)

with parmesan, boiled egg, croutons, pancetta, anchovies, ceaser dressing

2 Courses - £24.50

3 Courses - £30

choose from our Sunday starters and desserts
