

Sunday Menu

Sunday 18th october

STARTERS

Soup of the Day (GFA, Ve)
rustic bread

Duck Liver Parfait
with chutney, croutes (GFA)

Scallops
with Cannellini bean puree, ham hock (GF)(DFA)

Smoked Salmon rilette, pickled
cucumber, rapeseed croute

MAINS

Roast Sirloin of Beef* (GFA)

Roast Pork Loin (GFA)
with apple sauce

Pan Fried Cod (GF)
with greens, confit potatoes, tartare buerre
blanc

Chestnut and Seed Loaf (Ve)
vegan gravy

*served with crispy roasties, yorkshire pudding, chef's gravy and chef's selection of weekly special vegetables. Why not add cauliflower cheese as an extra to share (£5)

DESSERTS

Tiramisu

Apple & Blackberry crumble
with creme anglaise (VEA)

Artisan Cheeseboard (GFA)
house chutney and cheese biscuits

Chocolate Brownie
with New Forest salted caramel ice cream

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

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



Popular Pub Choices

Sunday 18th 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)

Confit Pork Belly

Salsa Roja, Greens & Hassleback Potatoes

Chicken Caesar Salad (GFA)

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

2 Courses - £24.50

3 Courses - £30

choose from our Sunday starters and desserts
