Sunday Menu

Sunday 1st November

STARTERS

Soup of the Day (GFA, Ve)
rustic bread

Bone Marrow Nduja Arancini (GF)
with lemon creme fraiche

Crispy Squid (GF)(DF)
with a spiced tartar sauce

Duck Liver on toast (DF)(DF)

MAINS

Roast Sirloin of Beef* (GFA)

Roast Pork Loin (GFA)
with apple sauce

Braised Lamb Shank(GF)(DFA)
with Roasted vegetable and gravy

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

Spotted Dick
with creme anglaise

Tia Maria Creme Brulee
with shortbread

Chocolate Brownie
with New Forest salted caramel ice cream

Artisan Cheeseboard (GFA)
house chutney and cheese biscuits

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

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



Popular Pub Choices

Sunday 1st november

MAINS

Brisket Burger (GFA)
served with bacon and jalapeno jam and cream cheese with chunky chips

Three Tuns Fish and Chips (GFA)
with Tartare Sauce, Lemon Wedge and Pea Purée.

Mushroom & Leek Pie
Mash,green vegetables and Gravy. (VEA)(DFA)

pollock (GF)
with confit potatoes ,chard and warm tartare

Game faggs(DFA)
with greens, crushed new potatoes, gravy

2 Courses - £24.50
3 Courses - £30
choose from our Sunday starters and desserts