



# The Three Tuns Inn

## Opening Times

**Monday to Saturday**  
11.00am (11.30am Sat) – 11.00pm  
**Sunday**  
12 noon – 10.30pm

## Food ordering Times

**All Day – Every Day**

**Monday – Friday**  
Main Menu - Lunch 12 noon – 2.30pm Dinner 5.30pm – 9pm  
Afternoon Menu – 2.30pm – 5.30pm  
**Saturday & Sunday**  
Main Menu - All day 12 noon – 9pm

## Starters and Light Bites

### Homemade Flowerpot Bread

Chef's recipe baked in a flowerpot with Blox's cultured butter  
Please ask a member of staff for today's flavour £4

### Avocado, Prawn and Mudeford Crab Gateaux

Marie Rose sauce and cos lettuce £8

### Deep Fried Quail

Marinated quail in buttermilk with pomegranate and ranch dressing £7

### Egg 'n' Soldiers

Quails scotch eggs in herb sausage meat. Deep fried in crumbs with dauphine potato soldiers, pickled red cabbage and bacon mayo £8

### Snail Garden

The world's best snails in garlic pastry with crispy forest moss, wild mushrooms, flowers and wild garlic pesto £7

### New Forest Mushroom Mousse (v)

Pickled ceps, black garlic gel, olive crumb and a hint of truffle £7  
Add braised oxtail £2.50

## Soups

### Split Pea and Ham

With buttermilk scones £6

### Cream of Celeriac (v)

With garlic and herb croutons £6

## Cornish Mussels

The best mussels grown on ropes in Cornwall  
Lightly steamed in shallots, garlic, Harrow Farm cider, chilli and a hint of ginger. Finished with a touch of cream and served with home baked bread £8/£14

## Salads £8/£14

### Vietnamese Vegetable Salad (Vg)

Spinach, kohlrabi, cabbage, broccoli, rice noodles and cucumber in chilli, ginger, mint leaves and peanuts

### Caesar Salad

Poached breast of chicken, anchovies, bacon and croutons with cos lettuce, a light anchovy Caesar mayonnaise, finished with parmesan

## Farmers Lunch

Celeriac soup with a cheese and ham toastie.  
Perfectly timed for a relaxed lunch break £10

## Sandwiches £7

A choice of brown or white bread or a baked ciabatta roll.  
All served with salad and coleslaw

Wiltshire ham, tomato and red onion

Cheddar cheese and real ale chutney (V)

Tuna, red onion and dill pickled cucumber

Toasted open ciabatta, chicken, onion and smoked cheddar

Prawn, Marie Rose and cos lettuce

Warm bacon, brie and cranberry

## Side Dishes £4

Homemade flowerpot bread

Side salad

Nocellara olives

Market vegetable selection

Chunky chips

New potatoes

## Sunday Lunch Roasts

Every Sunday lunch we offer a choice of two traditional roasts from £15

### Slow Roast Brisket of English Beef # \*

With Yorkshire pudding, pan gravy, duck fat roast potatoes & fresh market vegetables

### Roast of the day (from the UK) \*

Please ask a member of staff for today's choice

## Garden Gobblers

### Wild Mushroom and Aubergine Canneloni

gratinated with old Winchester cheese sauce £13

### Crispy Artichoke Cakes

With pickled cucumber, lemon and caper dressing, topped with crispy herbs and a side of winter slaw £12

### Vegetable and Vegan Halloumi Espetada

Red pepper dip and vegan bread £14

### Toms Tomato Spaetzle

In creamy greens, pulled oats, sea herbs and vegetarian parmesan £14

### Breadfruit chips £5

## Old School

### Steak and Kidney Pie \*

with a suet crust, crispy winter greens and mashed potato £15

### Three Tuns Burger #

Chef's favourite beef burger recipe topped with smoked cheddar cheese, crispy bacon and ranch dressing with a side of coleslaw, mixed leaves and chunky chips £14

### Fish 'n' Chips #

Deep fried fillet of cod in beer batter served with chunky chips and mushy peas £14

### Pan Fried Calves Liver \*

Served with smoked streaky bacon, onion jus and mashed potato £19

### Cockle and parsley Risotto

Topped with aged parmesan and crispy herbs £16

### Chicken Balti

Aromatic rice and garlic naan bread £14

### Traditional Bangers and Mash #

The best pork sausages served with creamed potatoes and haricot beans in tomato sauce £12

## New School

### Roasted Grey Mullet \*

Roasted sweet potato puree, samphire and sea herbs. Served with grapefruit sauce £19

### Open lasagne of Burley Bunny \*

Braised buttered rabbit, onions, cebs and bacon with truffle froth £18

### Bransgorean Venison "cottage pie"

Bread and red cabbage winter slaw £15

### Mudford Fish \*

Chef's creation of fish landed by our Mudford fisherman. Please ask a member of staff about today's dish

### Slow Roast Avon Tyrell Pork \*

Slowly roasted for ten hours, on winter greens, served with compressed apple, dauphinoise potatoes and a Harrow Farm cider and mustard sauce £16

### Liquorice Lamb and All Sorts\*

With beetroot, orange and fondant potato £18

### Steamed Five Spiced Isle of Wight Cod \*

Winter greens, pickled ginger and soy dip. Served with wild and basmati rice £17

### Braised Stuffed Lambs Heart \*

Sausage, bacon and chestnut, pickled cranberries and mash £14

## Steaks

### English Rib Eye £24

### Scottish Fillet £27

Served with grilled balsamic cherry vine tomatoes, button mushrooms & chunky chips

### Brandy & Pepper or Mushroom Sauce £3

## Desserts £6

### Pistachio Macaroons

Chestnut cream and humbug gelato

### Orange and Almond cake

With vanilla ice cream

### Buttermilk Panna Cotta

Honeycomb, grapefruit and pomegranate

### Vegan Chocolate and Pistachio Terrine

Peppermint crisp and orange sauce

### Warm Cherry Bakewell Tart

With custard

### Chefs Special

Please ask a member of the team what the chef has constructed

## Ice Creams & Sorbet

Mix and match your favourites. Three scoops £6

Vanilla pod

Strawberry

Malibu and Coconut (adults only)

Blackcurrant sorbet

Salted caramel

Triple chocolate

Humbug gelato

Lemon sorbet

Coffee and Tia Maria (adults only)

## Cheeseboard

A taste of the four best artisan and farmhouse cheeses, available this week from France and closer to home.

Served with biscuits, fruit and home-made chutney £9

## Bay Coffee & Selection of Teas

Rich, strong & smooth Dilizia coffee served with a little treat!

Single espresso	£1.95
Double espresso	£3.00
Americano (regular)	£2.50
Cappuccino	£2.95
Café latte	£2.95
Baileys latte	£6.00
Café floater	£4.00
Café liqueur	£6.00
Decaf	add £0.10
Hot chocolate	£2.50
English breakfast tea	£2.25
Speciality tea	£2.40
Extra shot	£1.10

All prices include VAT. Gratuities are at your discretion

We also cater for most dietary requirements

An allergy menu is available on request

\* Served with Vegetables

(v) Vegetarian

# Smaller portions at £7.50

## The Three Tuns Inn

17<sup>th</sup> Century Coaching Inn and Restaurant  
Ringwood Road, Bransgore, BH23 8JH

[www.threetunsinn.com](http://www.threetunsinn.com)



01425 672232 Please call to make a reservation

# Afternoon Menu

Available from 2.30pm – 5.30pm  
Monday to Friday

Soup of the Day with a Crusty Roll £6

Garlic Ciabatta  
Topped with Ham and Cheese

Cheese and Tuna Melt £7

Cheddar cheese and real ale chutney sandwich (V) £7

Chicken Curry  
With Basmati Rice and Prawn Crackers £14

Traditional Bangers and Mash  
The best pork sausages served with creamed potatoes and haricot beans in tomato  
sauce £12

Fish 'n' Chips  
Deep fried fillet of cod in beer batter served  
with chunky chips and mushy peas £14

Three Tuns Burger  
Chef's favourite beef burger recipe topped with smoked cheddar cheese, crispy  
bacon and ranch dressing with a side of coleslaw,  
mixed leaves and chunky chips £14

Steak and Kidney Pie  
with a suet crust, green peas and mashed potato £15

Caesar Salad  
Poached breast of chicken, anchovies, bacon and croutons with cos lettuce, a light  
anchovy Caesar mayonnaise, finished with parmesan £8/£14

Please ask a member of staff for vegetarian options

Pistachio Macarons  
Nougatine Dust and Vanilla Ice Cream £6

Chefs Special  
Please ask a member of the team  
what the chef has constructed £6

Ice Creams & Sorbet  
Mix and match your favourites. Three scoops £6