



# Autumn

## MENU

### Starters

**SOUP OF THE DAY (V)** 7.50  
RUSTIC BREAD

**THREE TUNS BREAD OF THE DAY** 8.00  
CHEF'S CHOICE OF SPECIAL BREAD

**ADD OLIVES** 3.00

**6 DORSET SNAILS** 10.00  
GARLIC BUTTER & RUSTIC BREAD

**PAN FRIED PIGEON BREAST** 9.50  
TEXTURES OF BEETROOT & ROCKET

**TWICE BAKED CHEESE SOUFFLE (V)** 9.00

**DUO OF PORK** 9.50  
CRISPY CONFIT OF PORK BELLY & CURED PORK  
FILLET, BLACK PUDDING CRUMB, APPLE PUREE &  
POPCORN CRACKLING

**SMOKED HALIBUT** 9.50  
CITRUS SALSA & DRESSED LEAVES

**CRAB CAPPELLETI** 9.00  
LEMON BUTTER SAUCE

**WILD MUSHROOMS ON  
SOURDOUGH TOAST (VG)** 8.50  
ROCKET & BALSAMIC GLAZE

### Mains

**TAGLIATELLE - ARRABIATA (VG)** 13.50  
**SEAFOOD** 19.50

**THREE TUNS BURGER** 17.50  
8 OZ BEEF BURGER, BABY GEM, TOMATO, PICKLED  
CUCUMBER, SMOKED BACON JAM, FRIES &  
COLESLAW

**BEER BATTERED COD & CHIPS** 18.00  
HOUSEWIFE'S SAUCE, PEA PUREE & A LEMON  
WEDGE

**SAUSAGES OF THE WEEK** 17.00  
PARSLEY MASH, CARAMELISED ONIONS  
& RED WINE JUS

**CHEF'S SUET PUDDING** 19.50  
PARSLEY MASH, KALE & CHEF'S GRAVY

**10 OZ GAMMON STEAK** 21.00  
BUBBLE AND SQUEAK & FRIED EGGS

### Seasonal Specials

**BOLD FLAVOURS FROM THE SEASON'S  
FINEST INGREDIENTS**

**PLEASE SEE CHALKBOARDS**

### Steaks

**SERVED WITH MUSHROOMS, GRILLED  
VINE TOMATOES & FRIES**

**8 OZ RIBEYE** 29.50  
A JUICY FLAVOURSOME STEAK THAT IS RICH IN  
FAT - SUGGESTED MEDIUM

**8 OZ SIRLOIN** 27.50  
21 DAY AGED, LOCALLY SOURCED BEEF RICH IN  
FLAVOUR - SUGGESTED MEDIUM-RARE

SAUCES: BRANDY & PEPPERCORN | MUSHROOM  
CHIMICHURRI | BEARNAISE

## Sides

FRENCH FRIES	5.00
CHUNKY CHIPS	5.00
SALAD BOWL	5.00
GARLIC BREAD	4.00
ONION RINGS	4.50
COLESLAW	3.50
MUSHROOMS	4.00
PROVENCALE OLIVES	4.00

**ADD CHEESE TO FRIES, CHIPS OR GARLIC BREAD FOR £2 EXTRA!**

## Desserts

<b>CHOCOLATE FONDANT (V)</b> VANILLA ICE CREAM & CHOCOLATE BRANDY SNAP	9.00
<b>TIRAMISU (V)</b> TIA MARIA SYRUP & CHOCOLATE TUILE	9.50
<b>LEMON TART (V)</b> RASPBERRY SOIL	9.00
<b>VEGAN PANNA COTTA (VG)</b> MULLED WINE JELLY & CINNAMON TUILE	9.00
<b>POACHED PEAR (VG)</b> GRANITA & PEAR CRISP	9.00
<b>SELECTION OF ICE CREAMS</b> PLEASE ASK YOUR SERVER FOR FLAVOURS (VG AVAILABLE)	2.50 PER SCOOP

### ARTISAN CHEESEBOARD

A SELECTION OF FINE ARTISAN CHEESES, HOUSE CHUTNEY & BISCUITS. ADD A GLASS OF PORT FOR £4.10

**12.50**

## Light Bites

**THREE TUNS LUNCH** 13.00

SOUP OF THE DAY, HAM & CHEESE TOASTIE  
VEGETARIAN OPTION AVAILABLE

### SANDWICHES

WHITE, BROWN OR CIABATTA BREAD. SIDE  
SALAD & COLESLAW

**HAM, TOMATO & RED ONION** 10.00

**THREE TUNS CLUB** 12.00

**CHEDDAR CHEESE & PICKLE (V)** 10.00

**WARM ROAST BEEF &** 11.00

**HORSERADISH**

**TUNA MAYONNAISE** 10.00

**CORONATION CHICKEN** 10.50

**WE CATER FOR MOST DIETARY REQUIREMENTS  
(V) VEGETARIAN | (VG) VEGAN**

**MENUS AVAILIABLE ON REQUEST  
ALLERGENS | CHILDREN**

**AN OPTIONAL 10% SERVICE CHARGE IS  
ADDED AUTOMATICALLY TO ALL BILLS**

*Award Winning*



**AA ROSETTE RESTAURANT FOR  
CULINARY EXCELLENCE  
2024-2025**