

THREE TUNS INN



threetunsinn.com 01425 672232 threetunsinn@btconnect.com

# STARTERS

Soup of the Day (VG/GFA/VeA) Served with Rustic Bread. (ask your serve todays flavour)	
Three Tuns Bread of the Day (V Add Olives for £3. (ask your server for too flavour)	-
<b>Dorset Snails (GFA)</b> Garlic Butter and Rustic Bread.	£10
Ham Hock Terrine (GF) Piccalilli puree and Salad.	£9.50
Twice Baked Cheese Souffle (V	/G) £9
Prawn Gyoza Ramen (VeA)	£10
<b>Pan Fried Scallop (GF)</b> Black Bean Puree, Kohlrabi Remoulade an Ginger.	<b>£10.50</b> d Pickled
Crispy Duck Egg Yolk (VG) Served with Gribiche.	£9
<b>Textures of Cauliflower (VG)</b> Cauliflower Panna Cotta, Roasted Cauliflo Puree, Cauliflower cous cous, corriander	
<b>Beef Carpaccio (GF)</b> Parmesan, Rocket and Balsamic glaze.	£9.50
STEAKS	
Served with mushrooms, grilled v	ine

Served with mushrooms, grilled vine tomatoes and fries.

8oz Ribeye (GFA)

£29.50

A Juicy Flavoursome Steak that is rich in fat. Suggested Medium.

#### 8oz Sirloin (GFA)

£27.50

21 day aged, locally sourced beef rich In flavour - suggested Medium-rare.

Sauces: Brandy & Peppercorn | Mushroom | Chimichurri | Bearnaise

# SANDWICHES AND LIGHT

BITES (Available till 5pm) (GFA on all)

Th	ree Tu	ins l	_unc	h		£13
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Soup of the Day and a cheese and ham toastie. Vegetarian option available

#### Sandwiches

White, Brown or Ciabatta bread. Side salad and coleslaw.

Ham, Tomato and Red Onion	£10	
Three Tuns Club Sandwich (Not available on Ciabatta)	£12	
Cheddar Cheese and Pickle	£10	
Warm Roast Beef and Horseradish £11		
Tuna Mayonaise	£10	
Coronation Chicken £10	0.50	

#### SIDES

£5
£5
£5
£4
£3.50
£4
£4
£4.50
£2



AA Rosette Restaurant for Culinary Excellence 2024-2025 We do add an optional 10% Service Charge to bills.



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# MAINS

Panfried Chicken Supreme£Pomme Anna, Shallot, Bread puree, CauliflowerBon Bon, Kale, Carrots with a Madeira Jus.	22
Loin of Venison (GF) £ Boulangere Potato, PSB, Crispy Kale, Baby Turn with a Chocolate and Red Wine Jus.	<b>26</b> iip,
16hr Slow cooked Herb and£Citrus Porchetta (GF)Dauphinoise Potato, Braised Red Cabbage, AppPuree with a Cider Jus.	23 le
Cannon of Lamb (GF) £ Braised Lamb Shoulder, Hassleback Potatoes, Mosiac of Leek, Kale with a Red Wine Jus.	24
Panchetta wrapped Monkfish £23. (GF) Bean Cassoulet.	50
Sweet Potato and Cashew£nut Curry (Ve)Basmati rice and Chapati.	217
Mushroom Carbonara (VG)£14.Add Panchetta.£	50 217
Three Tuns Burger (GFA)£17.Brioche Bun, Bacon, Smoked Cheddar, Baby Ger Tomato, Pickled Cucumbers, Smoked Bacon Jar Coleslaw and Fries.	m,
Beer Battered Cod and Chips f (GFA) Housemaids Sauce, Charred Lemon and Pea Pur	2 <b>18</b> ree.
	217

Chefs Choice Suet Pudding £19.50

Parsley Mash, Kale and Gravy.

#### Escalope of Chicken £19.50

Mushroom and Panchetta fricasse and Parsley Mash.

## DESSERTS

# Chocolate Fondant (VG)£9Vanilla ice-cream and chocolate brandy snap.

#### Tiramisu (VG) £9.50

Tia Maria syrup and Chocolate tuille. (Utilising 'Bad Hand Coffee')

### Chefs Choice Crumble of the £9 Week (VG/GFA)

Sauce Anglaise.

#### Rhubarb and Custard (VG/GF) £9.50

Prosecco Poached Rhubarb, Crème Légère and Rhubarb Crisp.

#### Chocolate and Salted Caramel £9.50 Bomb

Honeycomb, Popping Candy, Chocolate Sauce and Tia Maria Foam.

Lemon and Aqua Farba	£9.50
Meringue Birds Nest (Ve)	
Lemon Curd, Meringue, Sugar nest.	
Artisan Cheeseboard Crackers and chutney.	£12.50
With Port	£16.60

Ice-Creams (VG/GF/VeA)	£2.50 per
	scoop

VG - Vegetarian | Ve - Vegan | VeA - Vegan option available | GF - Gluten Free | GFA - Gluten Free option available Please make your server aware of any allergens or intolerances.