THE THREE TUNS INN

NOSE TO TAIL



WEDNESDAY 19TH FEBRUARY



A RANGE OF CIDERS BEING PAIRED AND PRESENTED BY **THATCHERS**

CANAPES ON ARRIVAL

-CRISPY PIGS EAR. CIDER PUREE AND POPCORN SHOOT. -PULLED SHOULDER AND BBO SAUCE CROOUETTE. -CHARCUTERIE SKEWER

BRAWN TERRINE, CHUTNEY, SALAD AND CROUTES.

SLOW BRAISED CHEEK, PANCHETTA AND APPLE MATCHSTICKS.

WHITE PUDDING AND CRISPY EGG.

THREE TUNS CHEFS SAUSAGE WITH CARAMELISED ONIONS

PRESSED BELLY, DUCHESS POTATO, APPLE GEL AND CRISPY APPLE.

LOIN CHOP, FILLET MEDALLIONS, DAUPHINOISE, KALE, CARROT, CIDER AND MUSTARD SAUCE.

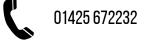
PALATE CLEANSER - CALVADOS SORBET



THREETUNSINN.COM



APPLE SAMOSA WITH MAPLE BACON ICE-CREAM



£47.95PP



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