

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 BBQ SAUCE CROQUETTE.

-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

APPLE SAMOSA WITH MAPLE BACON ICE-CREAM

£47.95 PP



THREETUNSINN.COM



01425 672232



THREETUNSINN@BTCONNECT.COM



AA ROSETTE RESTAURANT
FOR CULINARY EXCELLENCE
2024-2025