



THREE TUNS INN

MENU



threetunsinn.com



01425 672232



threetunsinn@btconnect.com

STARTERS

Soup of the Day (VG/GFA/VeA) £7.50
Served with Rustic Bread. (ask your server for today's flavour)

Three Tuns Bread of the Day (VG) £8
Add Olives for £3. (ask your server for today's flavour)

Tempura King Prawns (GF) £10
Served with Kimchi, Garlic and Red Chilli Aioli.

Scallop Ceviche (GF) £11
Served with Mojo Dressing.

Twice Baked Cheese Souffle (VG) £9.50

Duck Gyoza Ramen (VeA) £10

Poached Hens Egg in a Rosti Nest (GF) £9
Served with Smoky Tomato Coulis.

Comte Chicken (VG) £9.50
Served with Rustic Bread.

Basil Gnocchi (Ve) £9
Served with Tomato Consomme.

Braised Rabbit Terrine (GF) £10.50
Served with Carrot 3 ways and salad.

STEAKS

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 |
Blue Cheese

SANDWICHES AND LIGHT BITES

(Available till 5pm) (GFA on all)

Three Tuns Lunch £13
Soup of the Day and a cheese and ham toastie.
Vegetarian option available

Sandwiches

White, Brown, Ciabatta or Toasted Panini served with coleslaw and vegetable crisps.

Ham, Tomato and Red Onion £10

Bacon and Brie £11

Cheddar Cheese and Pickle £10

Three Tuns 'New York Deli' £11
Pastrami, Kimchi, Red Onion, Mustard and Gherkin Mayonnaise.

Tuna Mayonnaise £10

Chicken and Avocado Salad £10.50

SIDES

French Fries £5

Chunky Chips £5

Salad Bowl £5

Parmesan and Rocket Salad £4

Provinciale Olives £4

Coleslaw £3.50

Mushrooms £4

Garlic Bread £4

Onion Rings £4.50

Add Cheese £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 £22.50

Pomme Anna, Shallot, Bread puree, Cauliflower Bon Bon, Hispi, Carrots with a Madeira Jus.

Veal Escalope (GF) £26

Creamed Chive Mash, Mushrooms, Sauteed Garlic Spinach, Asparagus, Lemon and Caper Beurre Noisette.

Confit Pressed Belly of Pork (GF) £23.50

Dauphinoise Potato, Savoy Cabbage, Baby Carrots, Apple Puree and Vermouth Jus.

Cannon of Lamb (GF) £24.50

Braised Lamb Shoulder, Fondant Potatoes, Mosaic of Leek, Hispi, Artichoke Puree and a Red Wine Jus.

Whole Lemon Sole (GF) £24.50

Citrus Rosti, Spinach, Asparagus and Sauce Maltaise.

Pan Fried Sea Trout £24.50

Lemon infused Risotto, Caper Popcorn, Herb Tuille and Parmesan.

Sweet Potato and Cashew nut £17

Curry (Ve)

Basmati rice and Chapati.

Mushroom Carbonara (VG) £14.50

Add Panchetta. £17

Three Tuns Burger (GFA) £17.50

Brioche Bun, Bacon, Smoked Cheddar, Baby Gem, Tomato, Pickled Cucumbers, Smoked Bacon, Jam, Coleslaw and Fries.

Beer Battered Cod and Chips £18.50

(GFA)

Housemaids Sauce, Charred Lemon and Pea Puree.

Beef Lasagne £17.50

Chips and Salad.

Three Tuns Fish Pie (GF) £19.50

Medley of Baby Vegetables.

Lamb Koftas £18

Cous Cous and Mint Dressing.

DESSERTS

Chocolate Delice (VG) £9.50

Praline Crisp and Textures of Raspberry.

Pina Colada (VG/GF)) £9.50

Coconut Parfait, Pineapple and Rum Jelly, Tuille, Malibu Cream and Tepache Shot.

Chefs Choice of Cheesecake of the Week (VG) £9

Rhubarb and Custard (VG/GF) £9.50

Prosecco Poached Rhubarb, Crème Légère and Rhubarb Crisp.

Orange Meringue Tart (VG) £9.50

Orange Coulis.

Mixed Berry Mille Feuille (Ve) £9.50

Tastes of Banoffe (VG) £9.50

Artisan Cheeseboard £12.50

Crackers and chutney.

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.