

THE  
**THREE TUNS**

HENLEY – PUB & DINING

**TO SHARE**

Bowl of mixed olives (V, GF)	4.00
Selection of rustic bread, roasted garlic, butter, balsamic & olive oil (V; VGo)	6.95
Box baked camembert, onion marmalade, roasted garlic, rustic bread (V)	12.95

**SMALL PLATES**

Halloumi fries, sweet chilli sauce, house salad (V)	5.50
Breaded Brie, cranberry sauce, house salad (V)	7.95
Chicken Liver Pate, onion marmalade, house salad, toast	8.50
Salt & Pepper Squid, aioli, house salad	8.50
Moules Mariniere, bread (GFo)	9.95

**LARGE PLATES**

Brie & Cranberry Ciabatta sandwich, fries, house salad (V)	9.95
Roast Beef & Horseradish on toasted Ciabatta, fries, house salad	12.95
Pork & apple sauce on toasted Ciabatta, fries, house salad	10.95

**ROASTS**

Served with all the trimmings (GFo, DFo)

Roast Striploin of Beef 20.95    Pork Loin 19.50    Roast Chicken Supreme 18.50    Vegan Wellington 16.95

**DESSERTS & CHEESE**

Summer Berry Eton Mess (GF, V)	7.00
Sticky Toffee pudding, toffee sauce, vanilla ice cream (DFo, VGo)	7.50
Warm chocolate brownie, vanilla ice cream (GF, VGo)	7.50
Selection of ice cream (strawberry, chocolate, vanilla, vegan vanilla; GF, VGo)	2.50/scoop
Cheese selection, onion chutney, grapes, apple, cheese biscuits (V)	10.50

**LIVE MUSIC EVERY SUNDAY FROM 8PM**

All our Sunday meat is supplied by Gabriel Machin.

Every meal is cooked fresh to order, please allow extra time in busy periods.

If you have any allergies or dietary requirements please speak to one of our team members.

V – vegetarian, VG – vegan, VGo – vegan option available, GF – gluten free, DF – dairy free

Discretionary 12.5% service charge will be added to your bill.