The Three Tuns Menu

<u>To Share</u>	6.
Olives	\$5 87
Rustic Bread, confit garlic, salted butter	£7
Small Plates	
Baked camembert, confit garlic, house chutney, rustic bread	\$12
Soup of the day, fresh bread	£7
Beetroot carpaccio, roquette, goats cheese crumb	\$ 8
Moules Mariniere, rustic bread	\$11/\$20
Chicken liver pate, house chutney, toasted rustic bread	\$8
<u>Large plates</u>	
Ale battered fish and thick cut chips, tartare sauce, garden peas	£17
	017.25
House made cheeseburger, house slaw, crispy fries, onion rings	£ 16.25
Spinach, mushroom and vegan cheese wellington, tomato and red wine ragu	£ 16
and crispy kale	
8oz sirloin steak, truffle and parmesan chips, house salad, red wine jus	\$21.95
802 shiom steak, trume and parmesan emps, nouse saiad, red wine jus	421.93
Pie of the Day, seasoned greens, mashed potato	£18
	610
8oz gammon steak, hand cut rosemary sea salt chips, fried hens egg	£ 19
<u>Sides</u>	
Seasonal greens	\$4
Buttered mashed potato	\$4
Truffle parmesan thick chips	\$ 5
Crispy onion rings	\$4
Dascarte	
<u>Desserts</u> Cheese cake of the day	£ 7
Classic crème brulee	\$7 \$7
Chocolate brownie, vanilla ice cream	\$7 \$7
Apple cinnamon pie, vanilla ice cream	\$7 \$7
Typic chilianon pic, talina ice cream	.