
DINING

SMALL PLATES

Soup of the Week

£7.50

A warming bowl of homemade seasonal soup. Served with Homemade Bread-(contains gluten) (Ask your server for today's flavor, always fresh and made in-house)

Charred Asparagus

£6

Tender asparagus spears, lightly charred and drizzled with lemon-infused olive oil, finished with a sprinkle of sea salt

Sweet Chili Pork Belly Bites

£7.50

Crispy cubes of slow-roasted pork belly tossed in a sticky sweet chili glaze, served with spring onion and coriander

Heritage Tomato Salad

£7.50

A vibrant mix of heritage tomatoes, drizzled with aged balsamic, extra virgin olive oil, and fresh basil

Thai Fish Cakes

£8.50

Packed with Thai herbs, lime and a hint of spice. Served with a crisp salad and a pot of sweet chili dipping sauce.

Spring Ploughman's

£12

A refined Ploughman's aged British cheeses, charcuterie, crusty homemade bread, and house-pickled accompaniments

MAINS

Chicken Supreme

£18

Juicy free-range chicken breast, served on a bed of silky truffle-infused mashed potatoes, tender asparagus spears, and a rich tarragon cream sauce.

Tuns Cheese Burger

£17

Juicy beef patty topped with melted cheese, lettuce, tomato, and burger sauce, served in a soft bun with fries and house salad

Shepherds Pie

£17.50

Slow-cooked British lamb in a savory vegetable and gravy base, topped with creamy mashed potato and baked to golden perfection.

Monkfish & Chorizo Stew

£17.50

Succulent monkfish and spicy chorizo simmered with butter beans, tomatoes, and aromatic herbs, served with homemade bread

Homemade Wild Garlic Ravioli

£16

Delicate handmade ravioli filled with fragrant wild garlic, tossed in a nutty brown butter and miso sauce finished off with parmesan

Beef Bavette Steak 6oz

£24.50

Bavette steak, finished with a rich wild garlic butter, served with crispy golden rosemary fries, a side salad, and crunchy beer-battered onion rings

SIDES & DESSERTS

Rosemary Fries

£5

Crispy rosemary fries paired with irresistible truffle mayo

Buttered Jersey Royal Potatoes £5

Tender new Jersey Royal potatoes, gently boiled and tossed in creamy butter with a hint of fresh parsley and garlic.

Beer battered Onion Rings

£4

Crispy golden onion rings in a light, crunchy beer batter

Strawberries & Cream Cheesecake

£7.25

A light and creamy cheesecake on a buttery biscuit base, topped with fresh, juicy strawberries and a swirl of whipped cream

Homemade Apple & Rhubarb Crumble

£7.50

Slow-baked apples and Rhubarb topped with a buttery crumble and served with custard or ice cream.

Lemon Posset

£5.50

A silky, zesty lemon posset, served chilled with a crisp shortbread biscuit

Salted Caramel & Chocolate Mousse

£6.50

Rich chocolate mousse layered with luscious salted caramel, finished with a sprinkle of sea salt