
DINING

SMALL PLATES

Soup of the Week (v,df)

£7.25

A warming, homemade soup prepared with the best seasonal ingredients, served with homemade rosemary focaccia.

Confit Duck Terrine (df)

£7.25

Rich, slow-cooked confit duck pressed into a delicate terrine, served with toasted bread, chutney and dressed leaves.

Sweet Chilli Pork Bites (df,gf)

£5.50

Bite sized cubes of pork belly, cooked in a sweet chilli sauce.

Crispy Brie (v)

£6.50

Golden crisp coated brie with a soft melting centre served with cranberry sauce and dressed salad

Tempura Battered Tender Stem (v)

£5.50

Crispy tempura battered tender stem broccoli, served with a light dipping sauce.

Pan Fried Scallops (gf)

£9.75

Golden pan-fried scallops served with silky celeriac puree and basil oil.

MAINS

Lamb Shank (gf)

£22.75

Tender, slow cooked lamb shank served with creamy mashed potato, seasoned vegetables and a rich rosemary gravy.

Tuns Cheeseburger

£16.75

6oz beef patty with melted cheese, house burger Sauce, lettuce, tomato and brioche bun and served with mixed leaves and fries.

Beef Bourguignon (gf)

£17.25

Slow braised beef cooked with red wine, mushrooms, onions and herbs, served with creamy mash and seasonal vegetables.

Thai Curry Poke Bowl (gf,df)

£15.50

A vibrant bowl of fragrant Thai curry, served with steamed rice, fresh vegetables, herbs and crunchy toppings.

Add Chicken £1.50 extra

Wild Mushroom Tagliatelle (v)

£16

Silky tagliatelle tossed with wild mushrooms in a creamy truffle sauce, finished with parmesan and fresh herbs.

Pan Fried Seabass (gf)

£18

Crispy skinned pan-fried seabass, served with new potatoes, tender samphire and a delicate cider sauce.

SIDES AND DESSERTS

Rosemary Fries (df,v)

£5

Hand cut and served with truffle mayo.

Fennel & Apple Slaw (gf,v)

£4.50

Fresh crisp fennel and sweet apple, tossed with a light creamy dressing and finished with fresh herbs.

Macaroni Cheese (v)

£5

Classic macaroni, baked in a rich, creamy mature cheddar sauce, topped with a golden crust.

Crème Brulé (gf,v)

£6

Classic vanilla crème Brulé with a rich silky custard and crisp caramelized sugar topping.

Homemade Apple & Pear Crumble (v)

£7.50

Baked apples and pears with a hint of ginger and a buttery golden topping, warmed and served with custard or vanilla ice cream.

Tiramisu (v)

£6.50

Classic Italian tiramisu layered with coffee soaked sponge, mascarpone cream and a dusting of cocoa.

Warm Chocolate Brownie (gf,v)

£6.50

Warmed and served with vanilla ice cream.

**IF SAT OUTSIDE PLEASE ORDER
AT THE BAR. FOOD SERVED TO
PATIO AREA ONLY.**