



Lunch served 12pm - 2.30pm
Dinner served 5.30pm - 9pm

Small plates

Soup of the day, served with our bakery focaccia (vg)	7.00
Pan seared pigeon, black pudding, raspberry vinaigrette & toasted pinenuts	10.00
Homemade ham hock terrine, picalilli & toasted sourdough	10.00
The Tuns dirty martini prawn cocktail	10.00
Lime & coconut dhal dip with naan bread (vg)	10.00
Smoked salmon with a caper relish	10.00

Large plates

Slow braised pork shoulder with cider & parsnips, served with pomme puree	19.00
Homemade game & stilton pie, pomme puree & seasonal vegetables	20.00
Baked halibut, chorizo & vegetable hash, with roasted cherry tomatoes	22.00
Roasted celeriac steak, wild mushrooms, roasted vegetables & pesto (vg)	18.00
9oz Sirloin steak	23.00
<i>with caramelised onions, roasted mushroom & tomato, and chunky chips</i>	
<i>Peppercorn sauce</i>	+3.00
<i>Chimichurri sauce</i>	+3.00
Homemade lamb & mint burger, dijon mayo, pickles & fries	16.00
Falafel & avocado burger, chilli jam, fries & coleslaw (vg)	15.50
The Tuns burger, with skinny fries & homemade slaw	16.00
<i>6oz burger topped with cheese, Dijon mayo & pickles, in a brioche bun</i>	
Beer battered haddock & chips	16.00
<i>Crispy haddock, served with peas, skinny fries & homemade tartare sauce</i>	
Butternut squash macaroni cheese, with crispy onions & garlic bread	18.00
Sides:	4.00
Mixed herb olives	Focaccia with oil and balsamic
Skinny fries	Chunky chips
Seasonal vegetables	

(Gf) gluten-free, (gfo) gluten-free option available, (vg) vegan, (vgo) vegan option available, (n) nuts

If you have a food allergy, or special dietary requirement, please inform a member of staff.
Due to the nature of our business we cannot guarantee the food prepared on these premises are free from allergenic ingredients