



Dinner served 530pm - 9pm

Gluten-free menu

Small plates

Soup of the day, served with bread (vg)	7.00
Homemade game terrine, prune & Armagnac chutney & toasted bread (n)	10.00
Smoked salmon & trout mousse, with a lime dressing	10.00
Smoked duck salad, crispy bacon, pomegranate syrup & toasted pine nuts (n)	10.00
Roasted winter vegetable panzanella topped with avocado (vg)	10.00
Moules mariniere with homemade bread	10.00
Roasted figs with parma ham & goat's cheese	10.00

Large plates

Thai green chicken curry with basmati rice (vgo)	18.00
Pan seared seabass fillet, crushed new potatoes with greens and a Vermouth sauce	18.00
Duck leg confit served on dauphinoise potato, with a cherry compote reduction	18.00
9oz Sirloin steak	22.00
<i>with caramelised onions, roasted mushroom & tomato, and skinny fries</i>	
<i>Peppercorn sauce</i>	3.00
Halloumi burger, with mushroom, spinach, homemade chilli jam, fries & coleslaw	14.50
The Tuns burger, with skinny fries & homemade slaw	14.50
<i>6oz burger topped with cheese, Dijon mayo & pickles, in a bun</i>	

Sides:	4.00
Mixed herb olives	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