



Dinner served 530pm - 9pm

Small plates

Soup of the day, served with homemade focaccia bread (vg)	7.00
Homemade game terrine, prune & Armagnac chutney & toasted sourdough (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 chunky 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
Spiced butternut squash orzo risotto, parmesan shavings (vgo)	16.00
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 <i>with caramelised onions, roasted mushroom & tomato, and skinny fries</i> <i>Peppercorn sauce</i>	22.00 3.00
Homemade beef, mushroom & Wherry pie, creamy mash, or chips, & veg	16.00
Creamy leek, bacon & gorgonzola tagliatelle	16.00
Mountain burger, with skinny fries and homemade coleslaw	14.50
Halloumi burger, with mushroom, spinach, homemade chilli jam, fries & coleslaw	14.50
The Tuns burger, with skinny fries & homemade slaw (gfo) <i>6oz burger topped with cheese, Dijon mayo & pickles, in a brioche bun</i>	14.50
Beer battered haddock & chips <i>Crispy haddock, served with peas, skinny fries & homemade tartare sauce</i>	14.50
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



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Homemade desserts

8.00

Sticky toffee pudding, butterscotch sauce & vanilla ice cream (gfo)

Vanilla & saffron poached pear, with a ginger crumb & ice cream (gfo, vgo)

Warm cherry Bakewell tart, served with clotted cream (n)

Chocolate marquise, with a hazelnut praline and a chilled espresso shot (gf, n)

Biscoff 'cheesecake' (vg)

Lime posset with a lemon crinkle cookie (gf)

Blood orange and Cointreau tiramisu

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