



# THE THREE TUNS

BAR • KITCHEN • ROOMS

## Sunday Lunch

### STARTERS

<b>Homemade Soup</b> Ciabatta bread (V)	<b>4.95</b>	<b>Wild Mushroom Bruschetta</b> Mozzarella, pesto (V)	<b>4.95</b>
<b>Teesdale White Hilton Cheese</b> In breadcrumbs, sweet red pepper hummus, toasted pine nuts (V)	<b>5.25</b>	<b>Warm Black Pudding Salad</b> Smoked bacon, chorizo, balsamic glaze	<b>5.25</b>
<b>King Prawns in Ginger, Lime and Chilli</b>	<b>6.25</b>	<b>Slow Roasted Pig Cheek</b> Parsnip purée, root vegetable sauce	<b>5.95</b>
<b>Antipasto Platter</b> Parma ham, sun-dried tomatoes, mozzarella, olives, focaccia bread and dressed salad	<b>6.95</b>		

### MAIN COURSE

All served with Yorkshire pudding, roast potato, traditional gravy and fresh seasonal vegetables

**All Mains 9.95**  
**Child's Portion 4.95**  
**Double Meat 11.95**

**Topside of Beef**  
Pink/Well

**Chicken Supreme**  
Served with stuffing

**Pork Loin**  
Served with crackling

**Goats' Cheese, Beetroot and Walnut Tart**  
Garlic and rosemary potatoes, house salad (V)



### EXTRAS

<b>Roast Potatoes</b>	<b>2.50</b>	<b>Yorkshire Puddings</b>	<b>1.00</b>
<b>Vegetables</b>	<b>2.00</b>	<b>Crackling</b>	<b>1.50</b>

(V) denotes suitable for vegetarians.  
If you have any food allergies please inform a member of staff.  
All dishes can be adapted to be gluten free, please just ask!