

Lunch Menu

(Available from 12noon to 2pm Monday to Saturday)

SANDWICHES

All sandwiches are made to order on choice of hand cut white or brown bread or baguette (60p)

Club Sandwich	£6.25
Egg Mayo	£5.25
Ham Hock & Mustard	£5.25
Cheese & Pickle	£5.95

SPECIALITY WRAPS & BAGUETTES

Chicken Goujon Wrap With sweet chilli, mayonnaise, cheese, mixed leaves in a warm tortilla wrap	£6.95
Roasted Pepper & Feta Wrap With mixed leaves, humus in a warm tortilla wrap	£6.25
Cajun Chicken Wrap With sour cream, cheese & mixed leaves in a warm tortilla wrap	£6.95
Fish Finger Sandwich With tartare sauce & chips	£7.95
Sausage & Mustard Baguette With mustard mayonnaise, fried onions, chips & onion rings	£9.25

PLOUGHMANS

All ploughmans are served with mixed leaves, gherkins, pickled onions, pickle, butter & a crusty baguette.

Cheese Ploughmans	£8.95
Ham Hock Ploughmans	£8.95
Cheese & Ham Hock Ploughmans	£9.95

Choose between Cheddar, Brie or Stilton Cheese, add an extra cheese for £2.

Piano Man

Piano performance on most Friday Nights
Book you table and enjoy background
music from our resident pianist
"Phil Lorman".



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FOOD VOUCHER

THE THREE TUNS

Fen Drayton



MENU

Also available on
www.the3tuns.co.uk

Main Menu

(Served from Monday to Saturday 12noon - 2 pm & 6 pm to 9pm)

STARTERS

Chef's soup of the day (GF ^a) Served with a crusty baguette	£5.95
Tomato and Buffalo Mozzarella (U) (GF) Served with basil pesto & rocket	£6.25
Whitebait Served with tartare sauce, bread & butter	£6.25
Lamb Samosas Served with raita and mixed leaves	£7.25
Buffalo Chicken Wings Served with a blue cheese dip	£6.50

NIBBLES AND APERITIFS

Homemade Pork Scratchings served with apple sauce	£3.50
Marinated mixed olives (U) (GF)	£3.00
White Port & Tonic	£5.50
Prosecco with Raspberry Gin Liqueur	£7.50

TO SHARE (FOR 2)

Camembert Instant Fondue (U) (GF ^a) Baked camembert served with sour dough, mixed leaves and red onion marmalade	£11.95
Selection of Breads Served with olive oil, balsamic vinegar, garlic butter & dukkha	£8.25

MAIN COURSES

Chef's Pie of the Day • Mash potato, seasonal vegetables and gravy	£11.25
Ham Hock (GF ^a) • Black pudding & potato hash, cherry tomatoes, fried egg & toast	£11.25
Fish & Chips + • Beer Battered Haddock served with mushy peas & chips	£12.95
Beef Lasagne • Chips & salad	£11.25
Tandoori spiced vegetables & paneer kebabs (U) (GF) • Chips, Salad & Raita	£11.95
Chef's Curry of the Day (GF ^a) • Basmati rice, naan bread & mango chutney	£11.95
Scampi • Tartare sauce, garden peas, chips & salad	£11.25

PLEASE FIND OUT ABOUT OUR DAILY SPECIALS FROM A MEMBER OF OUR TEAM

STEAKS AND GRILLS

Gammon Steak (GF ^a) Chips, Cherry Tomatoes, Braised Shallots, Onion Rings, Pineapple or Egg	£12.95
Sirloin Steak or Ribeye Steak (GF ^a) Chips, Cherry Tomatoes, Braised Shallots & Onion Rings Stilton, Peppercorn or Garlic Butter	£16.95 £2.00
Cajun Chicken (GF) Chips, Salad & Sour Cream	£12.25
Three Tuns Burger Served with Onion Rings & Coleslaw Add Chips for £1.50 or Sweet Potato Fries for £2.50	£10.95
Three Tuns Sizzling Fajitas (Chicken or Veg) Warm flour tortillas, guacamole, salsa, sour cream & cheese Add Chips or extra tortilla for £1.50	£13.95 / £11.50

SIDES

Choice of potato Chunky Chips, New Potatoes & Mash	£3.50
Sweet potato fries	£3.50
Choice of bread Garlic, Cheesy Garlic, Crusty Baguettes, Sour Dough & Warm flour tortillas	£3.00
Onion Rings	£3.00
Mixed Salad	£3.00
Seasonal Vegetables	£3.50

Please ask your server for our Dessert Menu

Thank you for choosing The Three Tuns.



(U) Vegetarian (GF) Gluten Free (+) May contain bones or shell (•) Available on Wed night 24 | meal deal (GF^a) Gluten Free available.
Please find a table and place your order at the bar. All food is cooked to order so please expect to wait at busy times. Service of 10% will be included on parties of 6 & over.

A DRINK MUST BE PURCHASED FROM THE BAR TO QUALIFY FOR ANY MEAL DEAL

SALADS (All salads are served with a crusty baguette)

Classic Chicken Caesar Salad (GF ^a) Add Cajun chicken for a £1	£11.95
Greek Salad (U) (GF ^a) Feta, Tomatoes, Cucumber, Red Onion & Olives	£11.25
Pork & Apple Sausage Salad Served with Cherry Tomatoes, Spinach Leaves, Apple & a mustard dressing	£11.95

LAGERS



Brewed using the finest spring barley malts and hops, its taste is slightly bitter. A refreshing smooth lager, Peroni is suitable for all occasions



Goes best with our Three Tuns Burger, plus the hops are excellent with any red meat.



Blue Moon Belgian White Ale. Brewed with oats for creaminess and spiced with the perfect combination of orange peel and coriander. Pairs well with seafood such as scampi, curries and marinated chicken dishes.



Ideal with curries, pork pies, and greek salad with feta.

OUR REAL ALES (find more tasting notes on our APP)

Savouring some real English ale is one of life's little pleasures and we take our real ales very seriously. We offer four real ales two of which are the "Morland's Old Speckled Hen" and "Greene King IPA" and the rest two pump hold our seasonal Ale's



Greene King IPA is a perfectly-balanced ale, characterised by its fresh, hoppy taste and clean, bitter finish. A great beer to enjoy with curry, chicken fajitas and other spicy food, or simply on its own.



Born in 1979 to celebrate 50 years of MG cars and named after the motorworks run-around. This 4.5% amber ale has great toffee and caramel aroma and is perfect with our baked camembert fondue.

GIN AND TONIC



Hendricks Gin - Delightfully infused with cucumber and rose petal. Best paired with Fever-Tree Indian Tonic, garnished with cucumber.



Gabriel Boudier Saffron Gin - Steeped in saffron for a month to give it a unique and super premium taste. Pairs best with Fever-Tree Elderflower Tonic. Garnished with lemon zest.



Victoria's Rhubarb Gin - Juniper forward house pour. Pair best with Fever-Tree Indian Tonic. Garnished with a lime wedge.



Monkey 47 - With 47 botanicals you could be excused for thinking that the individual flavours wouldn't stand up for themselves or make a satisfying whole, but what a triumph this gin is. Every time you try it you'll pick up new flavour notes and aromas, from berry fruits and citrus to floral and herbal characteristic. Best paired with Fever-Tree Indian Tonic.