

# *The Seven Tuns*

## Bar Menu

### Snacks

Olives £3.50 (Mu, Sd) Salted peanuts £2 (Pe) Crisps £1.50

Homemade bread and butter 3.00 (V) (Gl, La)

Half pint/ Pint of shell on Atlantic prawns with homemade mayonnaise £9/£17 (F, E, Mu, Sd)

Chilli (So, S, Sd) or salt and pepper chicken wings

£6 (6 pcs) £8.50 (9pcs) £11 (12pcs)

Padron peppers with miso and sesame £8 (Ve) (S, Sd)

### Starters

Seasonal soup with homemade bread £8 (V) (Ask your server) (Gl)

Fried cod taco with soft tortilla, salsa, sour cream and coriander £11 (F, So, La, Gl)

Smoked cured Fallow deer with peas, broad beans, radish and feta £12 (La)

Isle of Wight heritage tomato salad with burrata and herb dressing £12 (V) (Sd, La)

### Sunday roast

Roast rib of beef with seasonal vegetables, roast potatoes and Yorkshire pudding £19 (Gl, La, Mu, E, Ce, Sd)

Roast local pork belly with seasonal vegetables, roast potatoes, and apple sauce £17 (Gl, La, Mu, Ce, Sd)

Nut roast with seasonal vegetables, roast potatoes and vegan gravy £16 (N, Gl, Mu, Ce, Sd)

### Meals

Wiltshire cured ham, egg and chips £9/£14 (E)

Cotswold wagyu burger with cheese, fries and black garlic ketchup £18 (Gl, E, Sd, S, La)

Ale battered fish and chips with lemon, crushed peas and tartare sauce £17 (Gl, F, Sd, E, Mu)

Pea and mint mac n' cheese with watercress and parmesan £16 with confit chorizo £18 (V) (E, La, Gl, Mu)

### Sides

Roast potatoes 4 (La) Fries/ Truffle and parmesan £4/£6 (La) Buttered greens £4 (La)

Green salad £3 (Sd, Mu) Cauliflower cheese £5 (Gl, La, Mu)

A discretionary 12.5% service charge will be added to tables ordering food

Allergen code: Gl- Gluten, C- Crustaceans, E- Egg, N- Nuts, Pe, Peanuts, La- Lactose, Ce- Celery,

Mu- Mustard, S- Sesame, Sd- Sulphur Dioxide, Lu- Lupin, Mo- Molluscs, F- Fish, So- Soya