

The GUN

NIBBLES

Chilli & Garlic olives (pb) (v) 5.00

Smoked almonds (pb) (v) 3.50

Jacobs ladder croquette served, apple & sweet chilli jelly 5.00

STARTERS

Cured chalk stream trout, pickled cucumber & fennel (gf) 12.00

Duck liver parfait, bitter orange chutney & toasted brioche (*gf option available*) 11.00

Crispy sweet potato cake, Bocconcini cheese, spinach, carrots & blue cheese sauce & caperberries (v) 9.00

Beef tartare, beef confit potato, pickled enoki and caviar 13.00

Roasted chestnut mushroom & truffle soup & a slow poached Lycroft farm egg (v) (gf) 9.50

MAINS

Roast lemon sole
with brown shrimp and caper butter (gf) 32.00

Roast pork fillet wrapped in pancetta, tender stem broccoli,
mash, apple mustard jus (gf) 24.00

Braised Venison shank, rosemary crumb, Creamed white bean mash, wilted spinach
& Blackberry jus 30.00 (*gf option available*)

Wild garlic & aged parmesan risotto, candied black olives
& goats curd (v) 18.50

Beer battered haddock, triple cooked chips, crushed minted peas, tartare sauce, lemon 20.00

Roasted pumpkin & sage ravioli with maple roasted crown prince pumpkin, creme fraiche &
toasted seeds (v) (*vg option available*) 18.50

Chalcroft Farm beef burger,
sticky brisket, Monterey Jack, caramelised red onion, burger sauce, triple cooked chips 19.50



Allergen Info



(v) vegetarian (pb) plant based (gf) gluten free (df) dairy free (vg) vegan
If you have an allergy please talk to a member of our team. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods
may be prepared in the presence of ingredients which do contain allergens
A 12.5% service charge is added where table service is provided

The GUN

STEAKS

450g Sirloin on the bone **45.00**

500g Rib Eye on the bone **48.00**

Onglet steak **26.00**

800g Owton's 28 day dry-aged Côte de Boeuf to share **78.00**
comes with: bone marrow, watercress and pickled shallots

995g Owton's dry-aged Tomahawk steak on the bone to share **78.00**
comes with: bone marrow, watercress and pickled shallots

All served with triple-cooked chips, béarnaise or peppercorn sauce

SIDES

Creamed mash with crispy onions and bone marrow jus 5.50

Roasted tenderstem broccoli w/ chilli & garlic (v) (vg) 5.50

Celeriac, Pecorino & black truffle oil salad with hazelnut vinaigrette (v) (vg) 7.00

Triple-cooked chips (v) 5.50

DESSERTS

Chocolate fondant, buffalo milk ice cream & salted caramel sauce (v) 10.50

Sticky toffee pudding with caramelised banana,
buffalo milk vanilla ice cream & toffee sauce (v) 10.00

Banoffee pie with sweet pastry, salted caramel, dulce de leche cream,
bananas & popping chocolate (v) 11.00

Spiced Crumble
roasted Apple & Blackberry, brown sugar crumble,
served w/ creme anglaise (v) (gf) 9.50

Today's cheeses, Artisan crackers, Granny Smith apple, celery, grapes,
watercress, seasonal chutney (v) 13.00



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