

The GUN

NIBBLES

Chilli & garlic olives (pb)(v) 5.00

Smoked almonds (pb)(v) 3.50

Jacobs Ladder, cassava croquette, apple & sweet chilli sauce 5.00

STARTERS

Duck liver parfait with bitter orange chutney and toasted brioche 11.00

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

Roasted celeriac & truffle soup with toasted hazelnuts (v) 9.50

Cured chalk stream trout w/ pickled cucumber & fennel 12.00

ROASTS

Native sirloin of beef 26.00

South Coast loin of pork 25.00

Slow cooked lamb shank 29.00

Butternut squash, mushroom, spinach & feta Wellington (v) (pb on request) 24.00

Roast Norfolk chicken to share, pigs in blankets, stuffing 67.00

West Country Cote de Boeuf & Whole Corn Fed Chicken to share (serves 4)
comes with chestnut stuffing, green vegetables, maple glazed parsnips & carrots, thyme,
braised red cabbage cauliflower cheese, pigs in blankets, duck fat roast potatoes &
Yorkshire puddings 130.00

All roasts served with:

duck fat roasted potatoes, seasonal vegetables, truffled cauliflower cheese,
Yorkshire pudding, red wine jus



Allergen Info



(v) vegetarian (pb) plant based
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

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MAINS

Roast lemon sole with brown shrimp and caper butter 32.00

Roasted pumpkin & sage ravioli with maple roasted crown prince pumpkin, creme fraiche & toasted seeds 18.50

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 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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