



**British Beef Week Gourmet Night**  
**Thursday 27<sup>th</sup> April**

**Menu designed by Head Chef Robert Hunter**  
**Wines paired by Sommelier Michele Bove**

Bone marrow, salsa verde, crispy shallots, toasted brioche  
*Pehcora Pecorino, Terre di Chieti IGT, Italy, 2015*

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Wild mushroom consommé, Hampshire oxtail tortellini, chervil  
*Domaine de la Terra Vecchia Blanc, Corsica, France, 2014*

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Seared fillet Cumbrian beef, Jacobs ladder,  
carrot and mustard purée, Pommes Anna, truffle jus  
*Il Fattore Vino Nobile di Montepulciano Riserva,  
Cantine Nottola, Tuscany, Italy, 2010*

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Lancashire bomb, quince, walnuts, grapes, oatcakes  
*Croft Vintage Port, Quinta da Roeda, Porto, Portugal 2004*

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Chilli chocolate genoise, peppermint, wild berry sorbet  
*Château de Levant, Sauternes, France, 2009*

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Tea / Coffee petits fours

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