

#### SUNDAY MENU

#### **Starters**

Burnt pepper gazpacho, roasted beetroot, compressed cucumber, lemon garlic oil, grilled sourdough £7.50

English Asparagus, crispy fried egg, bacon crisps potato rosti, homemade HP £14.50

Gun cured salmon tartare, candid peach, chive, horseradish crème fraiche, red chilli jam £12

Pan fried King scallops, spiced Lincolnshire sausage, roasted corn, broad beans, lime paprika pickle £14.50

Grilled Jersey Royals, Laverstock buffalo mozzarella, sundried tomatoes, spring onion and rocket salad £13.50

Slow cooked strip loin, oregano crumb, spiced turnips, watercress purée, chimichurri dressing £12.50 Tian of crab, chive crème fraîche, Melba toast £15

> Jersey Rock oysters, red wine shallot vinegar £13.50 for six / £25 for twelve / £36 for eighteen

## Oysters, red wine shallot vinegar

Jersey rocks £13.50 for six / £25 for twelve / £36 for eighteen

### **Roasts**

Roast rump of Cumbrian beef, creamed horseradish, Yorkshire pudding, gravy £19 Roast belly of Middle White pork, apple sauce, Yorkshire pudding, sage gravy £19 Whole Suffolk free range chicken for two, bread sauce, pigs in blankets, Yorkshire puddings, gravy £39

(all roasts are served with duck fat roast potatoes, cauliflower cheese, roasted roots and greens)

#### Mains

Homemade farfalle, buttered peas, fevs, samphire, salsa verde, vegetable crisps £16 Roast fillet Atlantic cod, pickled vegetable salad, smoked bone marrow, lemon thyme emulsion £22 Pan fried duck breast, confit leg and mushroom tart, sautéed spring greens, red chilli, braised radicchio, wine jus £26

> For full allergen information please ask your server All prices include VAT. A discretionary 12.5% gratuity will be added to the final bill

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## Side orders £4

Garlic sautéed kale Roast red onion new potatoes, tomato vinaigrette Pickled cucumber, orange grapefruit salad Polenta chips with rosemary salt Hand cut chips French fries

# **Puddings**

Peanut butter parfait, chocolate caramel, blackcurrant jelly £8 Lemon cherry pavlova, lemon curd, homemade amoretti, sour cherry sorbet £7 Strawberry tart, coconut cream, elderflower strawberry sorbet £7.50 Praline chocolate mousse, apricot sorbet £8.50 Summer berry apple crumble, clotted cream £6.50

> Selection of homemade ice creams and sorbets £6 Please ask your server for today's flavours

Selection of British and Irish cheeses, oatcakes, fruit and nut bread, chutney £12 or £19 for two to share

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