

# The GUN

## NIBBLES

Chilli & Garlic olives ( pb ) ( v ) 4.50

Smoked almonds ( pb ) ( v ) 3.50

Jacobs ladder croquette served with apple & sweet chilli jelly 5.00

## STARTERS

South Devon crab ravioli with a shellfish foam & coastal greens 12.00

Duck liver parfait with bitter orange chutney and toasted brioche 10.00

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

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

Roasted celeriac & truffle soup with toasted hazelnuts (v) 8.50

## MAINS

Roast lemon sole  
with brown shrimp and caper butter 32.00

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

Venison loin, braised faggot,  
parsnip, chard, pickled girolles, jus 32.00

Roasted artichoke gnocchi with olives, rainbow chard and goat's curd (v) 19.00

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 18.00

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*

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## 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**

Green beans with salsa verde (v) **6.00**

Celeriac, Pecorino & black truffle oil salad with hazelnut vinaigrette **6.50**

Triple-cooked chips (v) **5.50**

## DESSERTS

70% Chocolate Cremeux with charred clementine & honeycomb **12.00**

Sticky toffee pudding with caramelised banana,  
Laverstoke Park Farm buffalo milk vanilla ice cream and toffee sauce (v) **9.50**

Lemon Meringue  
Lemon & Thyme sweet pastry, lemon powder crisp, raspberry sorbet **9.50**

Spiced Crumble  
roasted Apple & Blackberry, brown sugar crumble, served with cream anglaise **9.50**

Today's cheeses, Artisan crackers, Granny Smith apple, celery, grapes,  
watercress, seasonal chutney (v) **12.00**



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