

HORS D'OEUVRES

Nocellara olives (pb) (v) **5.50**

Smoked almonds (pb) (v) **5.50**

Basket of Zucchini Fritti with vegan miso mayonnaise (pb) **10.00**

Exmoor Caviar, boiled egg, pickled shallots, crème fraîche & blinis **75.00**

Rock Oysters & a selection of condiments
1/2 dozen / full dozen **25.00 / 42.00**

STARTERS

Burrata with Isle of Wight tomatoes & basil oil (v) (gf) **14.00**

Stonebass ceviche in leche de tigre with roast sweet potato & coriander oil **14.00**

Parsley & lovage soup with crispy ham hock croquette (pb option available) **10.50**

Roasted king scallop with harissa & buttermilk dressing (gf) **9.00**

Charred leeks with romesco & toasted almonds (pb) (v) **11.50**

The Gun's famous beef tartare with beef confit potatoes, pickled enoki & caviar **14.00**

MAINS

Cured & torched loin of cod with potato terrine, caviar, carrot, mussels & sea herbs **32.00**

Poached salmon salad, heritage tomatoes, Kalamata olives, anchovies, baby gem,
new potatoes, shaved vintage parmesan, soft poached egg
served with an anchovy & parmesan dressing **30.00**

Butter poached chicken with confit potato, tender stem broccoli, mushroom & chicken jus **28.00**

Vintage parmesan gnocchi with goat's curd cream, rainbow chard & artichoke puree **22.00**

Slow roasted Kohlrabi with Dorset Blue Vinny cheese, mushroom ketchup,
heritage kale & hazelnuts (v) (pb option available) **22.00**

Rack of Lamb with a confit lamb & prune croquette, summer vegetables & lamb jus **38.00**

Beer battered haddock, triple cooked chips, crushed minted peas,
tartare sauce & charred lemon **24.00**

Chalcroft Farm beef burger, bacon & honey chutney, smoked applewood, burger sauce
& triple cooked chips **23.00**

Head Chef Bruno Minucelli

*(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



Allergen Info



STEAKS

500g Rib Eye on the bone (gf) **60.00**

Served with: watercress and pickled shallots, truffle & parmesan chips & béarnaise or peppercorn sauce

800g Owton's 28 day dry-aged Côte de Boeuf to share (gf) **85.00**

Served with: Roast oyster mushroom & tomato, watercress and pickled shallots, truffle & parmesan chips & béarnaise or peppercorn sauce

640g Chateaubriand to share (gf) **95.00**

Served with: Roast oyster mushroom & tomato, watercress and pickled shallots, truffle & parmesan chips & béarnaise or peppercorn sauce

150g Owton's Beef fillet (gf) **45.00**

Served with: truffle & parmesan chips & peppercorn sauce

SIDES

Bone marrow served with crispy onions & chives **6.50**

Summer green leaf salad (v) (pb) **6.00**

Green beans with salsa verde (v) (pb) **6.50**

Tender stem broccoli with toasted almonds (v) (pb) **6.00**

Triple cooked chips with parmesan & truffle **6.50**

Baby potatoes (v) **5.50**

DESSERTS

Sticky toffee pudding, caramelised banana, salted toffee sauce & banana ice cream (v) **13.00**

The Gun classic melting chocolate Tiramisu (v) **12.00**

“The coconut”

Passion fruit compote & white chocolate mousse encased in a chocolate coconut shell **11.00**

Lemon curd meringue pie with raspberry sorbet (v) **11.00**

Plant based raspberry & coconut mille feuille (v) (pb) **12.00**

Today's cheeses, Artisan crackers, Granny Smith apple, celery, grapes,
watercress, seasonal chutney (v) *(gf option available)* **14.00**

Homemade ice cream by the scoop (v)

Banana, Salted Caramel, Vanilla, Strawberry, Coconut & Rum sorbet **3.00**

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