

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**
- Caviar bump & Laurent Perrier Champagne **20.00 p/p**

STARTERS

- Roasted king scallop with harissa & buttermilk dressing (gf) **9.00**
- Crispy sweet potato cake with bocconcini spinach, carrots &
blue cheese sauce, topped with caperberries **15.00**
- Roasted celeriac soup with apple & toasted buckwheat (pb) **11.00**
- Slow cooked beef short rib crumpet with pickles, crispy onions & hollandaise **14.00**
- Celebration of beetroot with cashew nut cream & golden beetroot sorbet (pb) (v) **11.00**
- The Gun's famous beef tartare, confit potatoes, pickled enoki & caviar **14.00**

MAINS

- Pan roasted cornish monkfish & cod loin bouillabaisse, saffron potatoes, seaweed & samphire **34.00**
- Whole plaice with brown shrimp butter, samphire, capers & roasted new potatoes **33.00**
- Butter poached chicken with confit potato, tender stem broccoli, mushroom & chicken jus **28.00**
- Venison loin with braised faggot, cavolo nero, roasted potato terrine, blackberries & jus **35.00**
- Slow braised beef cheek with a beef fat crumb, cavolo nero & creamed mash **27.00**
- Pan seared duck breast with confit duck leg, pomme anna, pickled heritage carrots & chermoula **28.00**
- Caramelised shallot tarte tatin with crispy kale, walnut pesto & pickled walnuts (pb) (v) **22.00**
- 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) 62.50

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

450g Sirloin on the bone (gf) 48.50

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

SIDES

Bone marrow served with crispy onions & chives 8.50

Creamed mash with crispy onions & bone marrow jus 7.00

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

Tender stem broccoli with toasted almonds (v) (pb) 6.50

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

Dark chocolate delice with sour morello cherries, crème fraîche & cocoa nib tuile 13.00

Sipsmith sloe gin trifle (pb) (v) 13.00

Apple tarte tatin for two to share 21.00

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 3.50

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