



## 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 fraiche & 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

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

