

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**

ROASTS

Native sirloin of beef **28.00**

South Coast porchetta **27.00**

Slow cooked lamb shank **29.50**

Roasted vegetable & vegan feta pithivier (v) (pb) **26.50**

Roast Norfolk chicken to share, pigs in blankets, stuffing **67.00**

West Country Cote de Boeuf & Whole Corn Fed Chicken to share (serves 4)
comes with chestnut stuffing, seasonal greens, honey roasted carrots, crushed squash,
cauliflower cheese, pigs in blankets, duck fat roast potatoes & Yorkshire puddings **152.00**

All roasts served with:

Duck fat roasted potatoes, seasonal greens, honey roasted carrots, crushed squash, cauliflower
cheese, Yorkshire pudding, red wine jus



Allergen Info



(v) vegetarian (pb) plant based

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

MAINS

Whole plaice with brown shrimp butter, samphire, capers & roasted new potatoes **33.00**

Caramelised shallot tarte tatin with crispy kale, walnut pesto & pickled walnuts (pb) (v) **22.00**

SIDES

Cumberland pigs in blankets **6.00**

Pork, apricot and chestnut stuffing **4.50**

Roast potatoes **5.00**

Triple-cooked chips with parmesan & truffle (v) **6.50**

Extra Yorkshire pudding **2.00**

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**



Head Chef Bruno Minucelli

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