

## HORS D'OEUVRES

- Nocellara olives (pb) (v) **6.00**                      Smoked almonds (pb) (v) **6.00**
- Basket of Zucchini Fritti with vegan miso mayonnaise (pb) **11.00**
- Exmoor Caviar, boiled egg, pickled shallots, crème fraîche & blinis **80.00**
- Rock Oysters & a selection of condiments  
1/2 dozen / full dozen **25.00 / 44.00**
- Caviar bump & Laurent Perrier Champagne **20.00 p/p**

## STARTERS

- Roasted pea & courgette soup with herb pesto (v) (pb) (gf) **10.00**
- Cured egg yolk served in a filo crown with parmesan and polenta foam, sea purslane, salmon & avruga caviar **14.00**
- The Gun's famous beef tartare, confit potatoes, pickled enoki mushrooms & caviar **14.00**
- Wykeham park farm asparagus with saffron hollandaise, black olive tapenade & toasted macadamia nuts **12.00**
- Mermaid gin cured halibut with radish & strawberry & chilli salsa **17.00**
- Ricotta stuffed courgette flower, with a lemon yoghurt, caperberries & dill **10.50**

## ROASTS

- Native sirloin of beef **29.50**
- South Coast porchetta **26.00**
- Slow cooked lamb shank **31.00**
- Roasted vegetable & vegan feta pithivier (v) (pb) **27.00**
- 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 **153.00**

### 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

English pea ravioli with roasted courgettes, goats curd, marinated tomatoes & croutons (pb) **23.50**

Oven baked trout with peas, broad beans, samphire, baby potatoes & salsa verde **28.00**  
Served en papilote

## SIDES

Cumberland pigs in blankets **6.50**

Pork, apricot and chestnut stuffing **5.00**

Roast potatoes (v) **6.00**

Creamed leeks topped with crispy onions, sage & chestnuts (v) **7.00**

Triple-cooked chips with parmesan & truffle (v) **7.00**

Extra Yorkshire pudding **2.50**

## DESSERTS

Sticky toffee pudding, caramelised banana, salted toffee sauce & banana ice cream (v) **12.00**

Hazlenut chocolate mille feuille with dulce de leche & salted caramel ice cream **12.00**

Peach melba with honey & thyme roasted peaches, blood peach gel, raspberry & rose sauce **11.00**  
& vanilla ice cream

Poached rhubarb with raspberry sorbet, fresh raspberries & rhubarb consomme **11.00**

Choux au craquelin with a sticky toffee mousse & vanilla ice cream **11.00**

Affogato with vanilla ice cream & candied walnuts **6.50**

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, Pistachio, Vanilla, Chocolate, Blood red orange sorbet **3.50**



*Head Chef Bruno Minucelli*

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*