



ALLERGENS

X = Contains allergen														
* Cereals containing gluten - wheat, rye, barley, oats, spelt, kamut														
** Nuts - almonds, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia, Queensland nuts														
*** Sulphur dioxide and sulphites at concentration more than 10mg/kg														
A LA CARTE MENU	ALLERGENS											Notes		
	Gluten*	Crustaceans	Eggs	Fish	Peanuts	Soybeans	Milk/lactose	Nuts**	Celery	Mustard	Sesame seeds		Sulphur***	Lupin
STARTERS														
Jerusalem artichoke veloute, mushroom cracker	x						x	x						
Charred purple sprouting broccoli, Devonshire Blue, buckwheat, pear, walnut dressing	x						x	x	x	x		x	x	
Homemade black pudding, fried duck egg, toasted brioche soldiers, piccalilli	x		x				x		x	x	x	x		
Grilled mackerel filet, beetroot apple, blood orange mayonnaise			x	x			x		x		x			
Glazed veal sweetbread, swede, roasted baby onions, seaweed crisp, roasting juices	x						x		x	x		x		
Pan fried cod cheeks, black quinoa, wilted garlic spinach, brown shrimp and tomato dressing.	x			x			x		x	x			x	
Dressed Dorset crab, lemon mayonnaise, Melba toast	x	x	x											
Jersey rock oysters, red wine shallot vinegar												x		x
MAINS														
Hazelnut blini, set goat's cheese mousse, grilled salsify, roast chestnut mushrooms, burnt butter dressing.	x		x									x		
Scottish salmon fishcake, poached egg, chive butter sauce	x		x	x			x							
Fillet of Peterhead cod, spiced fennel sausage, white bean and bone marrow stew.	x			x			x	x	x	x				
Poached fillet of Lemon sole, shellfish duxelle, salt baked Roscoff onion and spiced crab veloute.		x					x		x			x		x
Roast loin of venison, pistachio crumb, long stem broccoli, potato and celeriac terrine, bitter chocolate jus							x	x	x	x		x		
8 hour braised pork jowl, apple fermented cabbage, slow cooked pork shoulder rosti, Calvados cream sauce.	x						x		x	x		x		
Whole smoked hare, pomme puree, seasonal vegetables and red currant jus.	x						x		x	x		x		
45 day aged rare breed steaks served with Béarnaise or green peppercorn sauce, watercress and hand cut chips			x				x							
SIDE DISHES														
Broccoli, chilli and almonds								x						
Orange and cumin glazed heritage carrots														
Crispy polenta chips, rosemary salt									x					
French fries														
Hand cut chips														
Mixed leaf salad, tarragon dressing										x		x		
DESSERTS														
Caramelised pineapple and thyme crumble, custard	x		x				x							
Banana tarte tatin, coffee ice-cream	x		x				x							
Warm chocolate tart, passion fruit sorbet	x													
Blood orange cheese cake, cardamon and pomegranate granita	x						x					x		
Stem giger and rhubarb mousse, rhubarb sponge	x		x				x							
Ice creams:			x				x							
Sorbets:														
Selection of British cheeses, oatcakes, fruit and nut bread, chutney	x						x	x	x					

just for chocolate ice cream

BAR MENU	ALLERGENS												Notes		
	Gluten*	Crustaceans	Eggs	Fish	Peanuts	Soybeans	Milk/lactose	Nuts**	Celery	Mustard	Sesame seeds	Sulphur***		Lupin	Molluscs
Sicilian green olives															
Salted peanuts					x			x							
Spicy rice crackers															
Pistachio nuts								x							
Gun smoked onions, chipotle mayonnaise															
Homemade popcorn: smoked paprika/caramel and black pepper															
Coldharbour sausage roll, HP sauce	x		x												
Spiced lamb shoulder croquettes, minted crème fraiche	x		x				x		x	x					
Black pudding Scotch egg, English mustard	x		x							x					
Flight of seasonal mini pies	x						x		x	x		x			
Steamed Cornish mussels, cider cream sauce, French fries							x					x		x	
Plaice goujons, mixed leaf salad, chips, tartar sauce	x		x	x						x					
Scottish salmon fishcake, poached egg, chive butter sauce	x		x	x			x								
Barbecued pork shoulder and apple coleslaw bun, sweet potato fries	x								x	x		x			
The Gun beef shin burger, smoked Cheddar, hand cut chips	x						x								
Hand cut chips / French fries, ketchup and aioli															
Mixed leaf salad										x		x			can be mustard free without the dressing

FEAST MENU	ALLERGENS												Notes	
	Gluten*	Crustaceans	Eggs	Fish	Peanuts	Soybeans	Milk/lactose	Nuts**	Celery	Mustard	Sesame seeds	Sulphur***		Lupin
STARTER - Meat, Poultry and Game														
Selection of cured and potted meats, baby gherkins, chutney and toast	x										x			
Pig's head terrine, piccalilli	x							x						
Classic English brawn								x	x					
Pork and green peppercorn terrine, baby gherkins	x													
Game terrine, bilberry chutney	x													
Confit duck terrine, apple and fig chutney	x													
Foie gras and chicken liver parfait	x		x				x							
STARTER - Fish and Shellfish														
Crayfish and avocado cocktail, quail's eggs		x	x						x					
Scottish smoked salmon, smoked mackerel pate, smoked eel, creamed horseradish, pickles				x			x							
Rock oysters, shallot vinaigrette, tabasco, lemon													x	
Isle of Man king scallops, garlic and parsley butter		x					x							
Dressed Dorset crab	x	x	x						x					
Roasted half native (Scottish or Cornish) lobster, hot garlic and parsley butter		x					x							
Poached Isle of Benbecular, Western Scottish Isles langoustines, served cold with mayonnaise and lemon		x	x						x					
STARTER - Vegetarian														
Steamed English asparagus from Wye Valley served with poached eggs and hollandaise			x				x							
Wild mushrooms on toast	x						x							
MAINS - Meat, Poultry and Game														
Whole roast fore-rib of Aberdeen Angus beef, roast marrow bone, bacon potatoes, roasting juices	x						x	x	x					
Rare breed Beef 'Wellington', fondant potato, red wine jus	x		x				x	x						
Dexter beef, bone marrow and oyster pie, creamed mashed potatoes, beef jus	x						x	x					x	
Slow cooked shin of veal, goose fat roast potatoes								x						
Roast leg of salt-marsh lamb, Dauphinoise potatoes, rosemary gravy							x	x						
12 hour braised shoulder of Herdwick mutton, lamb sweetbreads, whole roast garlic, mashed potato	x						x	x						
Whole roast suckling pig, apple, boulangère potatoes, sage gravy	x													
Whole roast salt crusted Suffolk free range chicken, lemon and thyme stuffing, bread sauce, roast potatoes	x						x							
Braised Venison haunch, Dauphinoise potatoes, red cabbage, glazed onions							x	x	x					
Slow roast shoulder of wild boar, soft polenta							x							
Jugged Norfolk hare, herb dumplings	x						x	x						
Rich game pie, creamed mashed potato, game gravy							x	x						
MAINS - Fish and Shellfish														
Whole poached sea trout, Shetland Isles mussels, buttered spinach, parsley cream sauce				x			x							x
Whole Scottish salmon 'en croute', parsley new potatoes, creamed leeks, chive butter sauce	x			x			x							
Cornish fish stew	x	x		x			x							x
'The Gun's fish pie'	x	x		x			x							x
Whole salt-baked wild, line-caught sea bass, buttered new potatoes, lemon and dill butter sauce				x			x							
Roasted whole native (Scottish or Cornish) lobster, hot garlic and parsley butter, hand cut chips		x					x							
DESSERTS														
Eton Mess	x		x				x							
Crème brûlée			x				x							
Bakewell tart	x		x				x	x						
Sussex Pond pudding	x		x											
Baked white chocolate cheesecake, berry compote	x		x				x							
Spotted Dick and custard	x		x				x							
Sticky toffee pudding, vanilla ice cream	x		x				x	x						
Old fashioned rice pudding			x				x							
St. Clements posset, vanilla shortbread	x		x				x							
Pear and walnut tart, brandy custard	x		x				x	x						
English plum crumble, custard	x		x				x							
Chocolate brownie, salted caramel ice cream	x		x				x							
Tarte tatin, Calvados caramel, cinnamon ice cream	x		x				x							
Bread and butter pudding, mascarpone ice cream	x		x				x							

CANAPE MENU	ALLERGENS											Notes		
	Gluten*	Crustaceans	Eggs	Fish	Peanuts	Soybeans	Milk/lactose	Nuts**	Celery	Mustard	Sesame seeds		Sulphur***	Lupin
FISH AND SHELLFISH														
Virgin mary oyster shooters									x	x				x
Crayfish and avocado cocktail		x	x							x				
Dorset crab and chive tart, caviar	x	x	x	x			x							
Seared Isle of Man king scallop, crisp bacon, pea purée							x					x		x
Poached Scottish lobster tail, herb aioli		x	x							x				
Smoked eel, horseradish	x			x			x		x					
Kiln smoked salmon mini fishcakes, watercress purée	x		x	x			x							
Smoked scottish salmon on rye, horseradish crème fraiche	x			x			x							
Mini fish and chip fork	x		x	x			x							
Fish and chip cone	x		x	x			x							
MEAT														
Foie gras ballotine, brioche, Madeira jelly	x		x				x							
Barbary duck rilette, baby gherkin	x													
Rare roast beef yorkshire pudding, creamed horseradish	x		x				x							
Steak tartar crostini, quail yolk	x		x				x			x				
Mini Aberdeen Angus beef 'Wellington'	x		x				x			x				
Dexter beef burger, smoked Applewood cheddar	x		x				x			x	x			
Scotch quails egg	x		x				x							
Clonakilty Irish black and white pudding sausage roll	x		x				x		x					
Wild boar and Chimay 'sausage & mash'	x		x				x		x					
Crispy lamb sweetbreads, white onion puree	x						x		x					
Chicken, tarragon, wild mushroom vol-auvent	x		x				x							
VEGETARIAN														
Gazpacho shots	x								x	x				
Minted pea shots (hot or cold)							x							
Goats cheese tart, poppy seeds	x		x				x							
Leek and wild mushroom tart	x		x				x							
Quail's eggs, truffled duxelle, celery salt			x				x		x			x		
Welsh rarebit, Branston pickle	x		x				x			x		x		
Deep fried mushroom risotto cakes	x		x				x							
Vegetable spring rolls, sweet chilli sauce	x		x				x					x		
DESSERT														
Lemon meringue pie	x		x				x							
Devon custard tart	x		x				x							
Baked vanilla cheesecake	x		x				x							
Chocolate and orange tart	x		x				x							
Chocolate and pecan brownies	x		x				x	x						
Chocolate and Armangac truffle			x				x							
Mini ice cream cones	x		x				x							

BOWL FOOD MENU	ALLERGENS											Notes		
	Gluten*	Crustaceans	Eggs	Fish	Peanuts	Soybeans	Milk/lactose	Nuts**	Celery	Mustard	Sesame seeds		Sulphur***	Lupin
MEAT														
Slow braised oxtail, smoked bacon, horseradish mash	x						x		x			x		
Boiled ham, pease pudding, parsley sauce							x		x	x				
The Londoner' pork sausages, Colcannon, onion gravy							x		x	x				
Slow cooked shoulder of Welsh lamb, rosemary roast potatoes							x							
Rich venison stew, creamed mashed potato, chestnuts							x	x	x					
PIES														
Steak and kidney pie	x		x				x		x					
Beef, Guinness and oyster pie	x		x				x							x
Game pie			x				x		x					
Duck 'shepherd's pie							x		x					
Chicken, mushroom and tarragon pie	x		x				x		x					
FISH														
Fish and chips, tartare sauce	x		x	x			x							
'Billingsgate fish pie'	x	x	x	x			x		x					x
Classic smoked haddock kedgeriee	x		x	x			x							
Jellied eels, cockles, winkles and whelks				x			x							x
VEGETARIAN														
Seasonal risotto							x		x			x		
Truffled macaroni cheese	x						x							
Potato gnocchi, baby spinach, pine nuts, basil oil	x		x				x	x						
SALAD														
Prawn, avocado and Marie Rose sauce		x	x							x				
Stilton, pear and endive, candied walnuts							x	x						
Bosworth Ash goat's cheese salad, chicory and oak leaf							x			x				
DESSERT														
Crème brûlée			x				x							
Strawberry Eton mess			x				x							
Summer pudding, double cream	x						x							
Bramley apple and blackberry crumble, custard	x		x				x							
Sticky toffee pudding, butterscotch sauce	x		x				x							
Warm chocolate and pecan brownie	x		x				x	x						
Hazelnut chocolate pot, praline	x		x				x	x						
Ice creams and sorbets			x				x							

BUFFET MENU	ALLERGENS											Notes		
	Gluten*	Crustaceans	Eggs	Fish	Peanuts	Soybeans	Milk/lactose	Nuts**	Celery	Mustard	Sesame seeds		Sulphur***	Lupin
HOT DISHES														
Telmara Farm duck shepherd's pie							x		x					
Chicken and tarragon pie	x		x				x		x					
Irish stew, caraway dumplings	x		x						x			x		
Guinness braised ox cheek, colcannon	x						x		x					
Chiswell Street fish pie	x	x	x	x			x		x					x
Smoked haddock kedgeriee, quail's eggs	x		x	x			x							
Cauliflower, kale & Wigmore ewe's cheese gratin	x						x							
Spinach gnocchi, blue cheese and pine nuts	x		x				x	x						
Courgette and lemon risotto, shaved parmesan							x		x			x		
SALADS														
Classic Caesar salad	x		x							x				
Stilton, pear and endive salad, candied walnuts							x	x						
Chicory, oak leaf and Bosworth Ash goat's cheese							x			x				
SIDES														
Creamed mashed potato							x							
Minted new potatoes							x							
Chantenay carrots, chervil butter							x							
Buttered spring greens							x							
Mixed herb salad										x				
DESSERTS														
Crème brûlée			x				x							
Vanilla cheesecake, cherry jam	x		x				x							
Amalfi lemon tart	x		x				x							
Chocolate and pecan brownie	x		x				x	x						
Salted chocolate tart, lavender Chantilly	x		x				x							