



The
GUN
À LA CARTE MENU

STARTERS

Soup

Roast pumpkin, calvados crème fraîche, garlic croutons, orange nutmeg crisp 7.50

Soft Shell Crab

Pomegranate, orange salad, pickled chillies, lime and poppy seed crisp 12.50

Smoked Salmon

Mousse, lime passion fruit jelly, celeriac remoulade 14.00

Stag and Boar

Braised red cabbage, cranberry jus 11.50

Black Pudding

Crispy roast potatoes, bacon, chili, spring onions 11.00

Cheese

Baked Somerset brie, honey roasted parsnip, spiced red onion marmalade 11.50

West Mersea Rock Oysters

Shallot vinegar 3.50

MAINS

Sweet Potato Terrine

Celeriac, pomegranate, aubergine purée and watercress salad 15.00

Salmon

Pan-fried, roast potatoes and turnips, pickled celery, garlic slaw, passion fruit butter sauce 19.00

Sea Bream

Braised cabbage, lemon sabayon, caper crumb, fennel crisp 19.00

Crispy Duck Leg

Slow confit duck leg, rosemary garlic swede, romanesco, parsnip, glazed cherries, blood orange gel 19.50

Turkey

Roast vegetables, roast potato, apricot stuffing, pig in blanket, red wine jus 22.00

Quail

Roasted breast, sprouting broccoli, anchovy, relish chive potato cake 24.00

Cobbler

Braised shin of beef, cheese and onion scone, carrot crisps, thyme jus 19.50

All prices include VAT. A discretionary 12.5% gratuity will be added to the final bill

If you require information regarding the presence of allergens in any of our food and drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, food may be prepared in the presence of ingredients which do contain allergens.

(v) vegetarian (vg) vegan (gf) gluten free



45 DAY-AGED CUMBRIAN RARE BREED STEAKS

Served on the bone with béarnaise or green peppercorn sauce,
watercress & hand cut chips.

Sirloin 450g 29.00

Rib-Eye 500g 32.00

FOR TWO TO SHARE

Rib of beef 1.2kg, chips, salad 68.00

Chateaubriand 600g 58.00

SIDES

5.00 each

Sprouts & bacon

Garlic rosemary roast new potatoes

Braised red cabbage

Honey roast carrots

Hand cut chips

French Fries

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DESSERTS

(Choose a glass of our recommended digestive, paired by our Sommelier)

Honey Pudding

Warm honey pudding, spiced pear, clotted cream 8.50
Antonelli San Marco Passito Sagrantino di Montefalco, Italy 2008 13.50

Apple Pie

Apple chestnut pie, cinnamon Anglaise 7.00
Stanton & Killeen Classic Rutherglen Muscat, Australia 8.50

Parfait

Chocolate cranberry parfait, clementine ganache, champagne foam 8.50
Diplomático Reserva Exclusiva, Venezuela, 5.30

Trifle

Poached fig trifle, black pepper cream, walnut brittle 8.50
Tokaji, Late Harvest, Royal, Hungary 2014 8.50

Christmas Pudding

Roasted oranges, Cognac ice cream 8.00
Hennessy VS 4.10

Selection of Homemade Ice Creams and Sorbets

Please ask your server for today's flavours 2.00 per scoop

Selection of British & Irish Cheeses (v)

Crackers, walnuts, grapes, celery, chutney £12 or £19 for two to share
Taylor's 10 year old Tawny Port 8.50

Dessert Wine & Port	70ml	Bottle
<i>Château Delmond Sauternes FRANCE</i>	7.00	40.00
<i>Tokaji, Late Harvest, Royal, Hungary 2014</i>	8.50	45.00
<i>Malvasia, Justino's Madeira, 10 year old</i>		55.00
<i>Antonelli San Marco Passito Sagrantino di Montefalco, Italy 2008</i>	13.50	65.00
<i>Stanton & Killeen Classic Rutherglen Muscat, Australia</i>	8.50	45.00
<i>Vin Santo di Montepulciano, Cantina Nottola, Italy 2008</i>		68.00
<i>Taylor's 10 year old Tawny Port</i>	8.50	75.00
<i>Taylor's Vintage Port 2007</i>		160.00
<i>Tokaji Aszu 6 Puttonyos Dobog Hungary 2014</i>		90.00
<i>Fino Sherry, Tio Pepe, Jerez</i>	4.00	45.00

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