



The
GUN
A LA CARTE MENU

STARTERS

Homemade Bread and butter

Please ask your server for today's selection 1.50

Soup (v) (gf)

Creamed celeriac, apple panna cotta, mint infused celery 7.00

Soft Shell Crab

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

Stag & Boar Roll

Braised red cabbage, cranberry jus 11.50

Smoked Salmon

Mousse, cucumber gel, dill and keta caviar, toasted bloomer 14.00

Rabbit (gf)

Loin wrapped in bacon, sweet wine poached pear, game jus 14.00

Salad (v)

Roast heritage beetroot, bulgur wheat, blue cheese croquette, blackberries 9.50

West Mersea Rock Oysters

Shallot vinegar (gf) 3.50

MAINS

Sweet Potato Terrine (v)(gf)

Celeriac, pomegranate, aubergine puree, watercress salad 15.00

Sea Bream

Polenta, pickled ginger cucumber, red onion, shrimp and caper butter sauce 25.00

ROASTS

Roast Sirloin of Hampshire Beef

Creamed horseradish, Yorkshire pudding, gravy (gfo) 19.00

Roast Belly of Middle White Pork

Apple sauce, Yorkshire pudding, sage gravy (gfo) 19.00

Whole Suffolk Free Range Chicken for Two

Bread sauce, pigs in blankets, Yorkshire puddings, gravy (gfo) 39.00

Slow Braised Lamb Shank

Yorkshire pudding, mint sauce (gfo) 24.00

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



All roasts are served with:

Whole grain mustard cabbage
Garlic roast carrots
Buttered kale
Beef dripping roast potatoes
Roasted cauliflower gratin
Red wine jus

SIDES

5.00 supplement each

Grilled courgettes lemon crumb shaved parmesan (v)
Bone marrow mash potato (gf)
Broccoli with crispy shallots (vg)(gf)
Roast Padrón peppers (vg)(gf)
Hand Cut Chips (vg)(gf)
French Fries (vg)(gf)

DESSERTS

Warm Banana Sponge (v)

Caramelised coffee bean ice cream, Bourbon sauce 6.00

Chocolate & Orange Mousse

Spice mandarin granita, chocolate tuile 8.00

Pear and Blackberry (v)

Crumble pie, pistachio ice cream 8.50

Cambridge Burnt Cream

Praline ice cream, chocolate meringue 6.50

Roasted Fig

Almond streusel, cheesecake cream, vinegar reduction 7.00

CHEESE COURSE

Selection of British & Irish Cheeses (v)

Crackers, walnuts, grapes, celery, chutney 12.00

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