

# The GUN

## PUDDINGS

*See below each pudding for the recommended dessert wine pairing*

**Milk chocolate & Kahlua coffee roll, banana ice cream 644kcal 7.50**  
*Passito di Sagrantino Antonelli San Marco, Umbria, Italy 13.50 glass*

**Raspberry mousse, rhubarb ice cream, raspberry tuile (v) 681kcal 7.50**  
*Royal Tokaji Late Harvest, Tokaji, Hungary 13.50 glass*

**Steamed ginger pudding, spiced custard, crème fraiche ice cream (v) 595kcal 7.50**  
*Stanton & Kileen Classic 12 Years Old Muscat Rutherglen, Australia 8.50 glass*

**Lime cheesecake tart, burnt Italian meringue (v) 595kcal 7.00**  
*Chateau Delmond, Sauternes, France 7.00 glass*

## CHEESE

**Today's cheeses, Artisan crackers, Granny Smith apple, celery, grapes,  
watercress, seasonal chutney (v) 472kcal 12.25**  
*Ask your server for today's choices and wine pairings*

## SCOTCH, BOURBON & IRISH WHISK(E)Y

25ml measures

Auchentoshan American Oak 4.60  
Balvenie 12 Year Old 4.70  
Buffalo Trace 5.25  
Bulleit Bourbon 4.35  
Canadian Club 4.55  
Chivas Regal 4.55  
Gentleman Jack 5.00  
Glen Moray Port 5.50  
Glenfarclas 105 6.50  
Glenfiddich 12 Year old 5.00  
Glenlivet Founders Reserve 4.85  
Glenmorangie 10 Year Old 4.95

Hibiki 6.50  
Jack Daniel's 4.35  
Jameson 4.05  
Johnnie Walker Red 3.65  
Johnnie Walker Black 4.30  
Knob Creek 4.85  
Laphroaig 10 Year old 4.70  
Makers Mark 4.60  
Monkey Shoulder 4.45  
Oban 14 Year Old 4.95  
Talisker 10 Year Old 4.85  
Woodford Reserve 4.85



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*

*Adults need around 2000 calories per day*