

The GUN

PUDDINGS

See below each pudding for the recommended dessert wine pairing

Lemon curd meringue pie with raspberry sorbet 549kcal 9.25
Passito di Sagrantino Antonelli San Marco, Umbria, Italy 13.50 glass

Rum baba, rum syrup Chantilly cream 1027kcal 9.25
Royal Tokaji Late Harvest, Tokaji, Hungary 13.50 glass

Valrhona chocolate tart with salted caramel ice cream 672kcal 9.25
Stanton & Kileen Classic 12 Years Old Muscat Rutherglen, Australia 8.50 glass

Apple and pear crumble and coconut ice cream (pb)(v) 819kcal 8.25
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	Hibiki 6.50
Balvenie 12 Year Old 4.70	Jack Daniel's 4.35
Buffalo Trace 5.25	Jameson 4.05
Bulleit Bourbon 4.35	Johnnie Walker Red 3.65
Canadian Club 4.55	Johnnie Walker Black 4.30
Chivas Regal 4.55	Knob Creek 4.85
Gentleman Jack 5.00	Laphroaig 10 Year old 4.70
Glen Moray Port 5.50	Makers Mark 4.60
Glenfarclas 105 6.50	Monkey Shoulder 4.45
Glenfiddich 12 Year old 5.00	Oban 14 Year Old 4.95
Glenlivet Founders Reserve 4.85	Talisker 10 Year Old 4.85
Glenmorangie 10 Year Old 4.95	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