

HORS D'OEUVRES

Nocellara olives (pb) (v) **6.00** Smoked almonds (pb) (v) **6.00**

Basket of Zucchini Fritti with vegan miso mayonnaise (pb) **11.00**

Exmoor Caviar, boiled egg, pickled shallots, crème fraîche & blinis **80.00**

Rock Oysters & a selection of condiments
1/2 dozen / full dozen **25.00 / 44.00**

Caviar bump & Laurent Perrier Champagne **20.00 p/p**

STARTERS

Roasted pea & courgette soup with herb pesto (v) (pb) (gf) **10.00**

Cured egg yolk served in a filo crown with parmesan and polenta foam, sea purslane,
salmon & avruga caviar **14.00**

The Gun's famous beef tartare, confit potatoes, pickled enoki mushrooms & caviar **14.00**

Wykeham park farm asparagus with saffron hollandaise, black olive tapenade
& toasted macadamia nuts (gf) (v) **12.00**

Mermaid gin cured halibut with radish, strawberry & chilli salsa (gf) **17.00**

Ricotta stuffed courgette flower, with a lemon yoghurt, caperberries & dill (v) **10.50**

MAINS

Thai green mussels served with house sourdough & coastal herb butter (gf option available) **23.00**

Oven baked trout with peas, broad beans, samphire, baby potatoes & salsa verde,
served en papillote (gf) **28.00**

Pan cooked corn fed chicken breast , with potato & black truffle terrine, sautéed girolles
tenderstem broccoli & chicken jus **29.00**

3 bone rack of lamb, tenderstem broccoli, spring peas, chimichurri & lamb jus (gf) **39.00**

Wild garlic & aged parmesan risotto, candied black olives,
goat's curd & olive oil (gf) (v) (pb option available) **23.50**

English pea ravioli with roasted courgettes, goat's curd,
marinated heritage tomatoes & croutons (v) (pb) **23.50**

Beer battered haddock, triple cooked chips, crushed minted peas,
tartare sauce & charred lemon **25.00**

Beef burger, raclette cheese, streaky bacon dill pickles, burger sauce & salad served
with triple cooked chips **23.50**

Head Chef Bruno Minucelli

*(v) vegetarian (pb) plant based (gf) gluten free (df) dairy free (vg) vegan
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



Allergen Info



STEAKS

500g Rib Eye on the bone **63.50**

Served with: watercress and pickled shallots, truffle & parmesan chips & béarnaise or peppercorn sauce

6oz beef fillet **41.50**

Served with: watercress and pickled shallots, truffle & parmesan chips & béarnaise or peppercorn sauce

800g Owton's 28 day dry-aged Côte de Boeuf to share **86.00**

Served with: Roasted oyster mushroom & tomato, watercress and pickled shallots, truffle & parmesan chips & béarnaise & peppercorn sauce

640g Chateaubriand to share **96.00**

Served with: Roasted oyster mushroom & tomato, watercress and pickled shallots, truffle & parmesan chips & béarnaise & peppercorn sauce

SIDES

Bone marrow served with crispy onions & chives **7.00**

Buttered broad beans, english peas & samphire (v) (gf) (pb option available) **6.50**

Lemon dressed rocket & aged parmesan shavings (v) (gf) **6.00**

Creamed leeks topped with crispy onions, sage & chestnuts (v) **7.00**

Green beans with salsa verde (v) (pb) (gf) **7.00**

Baby potatoes with herb butter (v) (pb option available) **6.00**

Triple cooked chips with truffle and aged parmesan (v) **7.00**

DESSERTS

Sticky toffee pudding, caramelised banana, salted toffee sauce & banana ice cream (v) **12.00**

Hazlenut chocolate mille feuille with dulce de leche & salted caramel ice cream (v) **12.00**

Peach melba with honey & thyme roasted peaches, blood peach gel, raspberry & rose sauce & vanilla ice cream (v) (gf) **11.00**

Poached rhubarb with raspberry sorbet, fresh raspberries & rhubarb consomme (gf) (v) (pb) **11.00**

Choux au craquelin with caramelised dates, vanilla ice cream & chocolate sauce (v) **11.00**

Affogato with vanilla ice cream & candied walnuts (gf) (v) **6.50**

Today's cheeses, Artisan crackers, Granny Smith apple, celery, grapes, watercress, seasonal chutney (v) (gf option available) **14.00**

Homemade ice cream by the scoop (v) (gf)

Banana, Salted Caramel, Pistachio, Vanilla, Chocolate, Blood orange sorbet **3.50**



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