



THE GUN

Nibbles

<i>Nocellara olives</i>	£4.00
<i>Smoked almonds</i>	£4.00
<i>Truffle popcorn</i>	£4.00
<i>Rye sourdough,</i> Nocellara olives, olive oil, aged balsamic	£6.00
<i>Cobble Lane charcuterie for 2</i>	£20.00
Coppa, lomo, chorizo, fennel & garlic salami, olives, pickles, focaccia, sourdough bread & extra virgin olive oil	

Starters

<i>English pea soup,</i> pea, broad bean & mint salad, Jersey Royal croquette	£7.00
<i>Isle of Wight tomato salad</i> tomato broth, sourdough croutons, summer herbs (pb)	£7.50
<i>Dry aged native steak tartare,</i> cured egg yolk, shoestring fries	£8.50
<i>Fuller's River Test smoked trout,</i> apple, fennel & dill salad, rye sourdough	£9.50
<i>Cotswolds baked brie,</i> apple, cranberry & walnut salad, rye sourdough	£16.00

Roasts

<i>Sirloin of beef,</i> duck fat roasted potatoes, seasonal vegetables, cauliflower cheese, veal gravy, Yorkshire pudding	£21.00
<i>South Coast loin of pork</i> duck fat roasted potatoes, seasonal vegetables, truffled cauliflower cheese, gravy, Yorkshire pudding	£18.50
<i>Butternut squash, mushroom, spinach & feta Wellington</i> Roasted potatoes, seasonal vegetables, truffle cauliflower cheese, gravy, Yorkshire pudding,	£16.50
<i>Braised lamb shank,</i> duck fat roasted potatoes, seasonal vegetables, cauliflower cheese, lamb gravy, Yorkshire pudding	£22.00
<i>Roast Norfolk chicken to share,</i> pigs in blankets, stuffing, duck fat roasted potatoes, seasonal vegetables, truffle cauliflower cheese, gravy, Yorkshire pudding	£35.00

Main course

<i>Sole a la grenoble,</i> seaweed potatoes	£20.00
<i>Norfolk chicken schnitzel</i> granny smith apple, fennel, radish & watercress salad	£15.00
<i>English pea ravioli,</i> Isle of Wight tomato, courgette, pea, parsley & hazelnut salad	£15.00
<i>Gnocchi,</i> charred long stem broccoli, pine nut pesto, roasted mushroom, goat's curd	£14.50
<i>Chalcroft Farm beef burger,</i> sticky brisket, Monterey Jack, burger sauce, triple cooked chips	£16.00
<i>Catch of the day</i> MVP	

Sides

<i>Roasted courgettes, basil, Tunworth cheese</i>	£4.00
<i>Hasselback potatoes</i>	£4.00
<i>Spring leaf salad</i>	£3.00
<i>Kale, lemon, toasted sesame seeds</i>	£4.00
<i>Skin on fries</i>	£4.00
<i>Triple cooked chips</i>	£4.00
<i>Truffle cauliflower cheese</i>	£4.00

Puddings

<i>Poached rhubarb, yoghurt sorbet, rhubarb consommé</i>	£7.00
<i>Plant-based wild strawberry mille feuille, preserved strawberries, pistachios</i>	£8.00
<i>Pavlova, roasted peaches, white balsamic raspberries, mascapone cream</i>	£8.00
<i>Milk chocolate mousse, praline feuillentine, caramel ice cream</i>	£8.50
<i>Sticky toffee pudding, caramelised banana, toffee sauce, vanilla ice cream</i>	£7.00
<i>Today's cheeses, Artisan crackers, Granny Smith apple, celery, grapes, watercress, seasonal chutney</i>	£12.50