

ALL DAY FOOD MENU

SERVED MONDAY-SATURDAY FROM 12PM

NIBBLES

SAUSAGE ROLL	3.00	HOUSE ROASTED MIXED NUTS(ve)(gf)	3.00
GARLIC & CHILLI MIXED OLIVES(ve)(gf)	3.00	SOURDOUGH BREAD(v)(gf)	3.00

SMALL PLATES

ROASTED ONION DIP(ve) <i>Bread, Pecans, Olive Oil</i>	6.00	ROAST CHICKEN & CHORIZO SCOTCH EGG <i>Chicken Skin Mayo</i>	8.00
SPICED SWEET POTATO(ve)(gf) <i>Coriander, Chickpea, Pea, Lime, Tahini</i>	7.00	SMOKED BRITISH SALMON <i>Cream Cheese, Pea Shoots, Bread</i>	8.00
CURRIED CAULIFLOWER BITES(ve)(gf) <i>Cauliflower Puree, Spinach, Chickpeas</i>	7.00	BUFFALO CHICKEN WINGS <i>Blue Cheese Dip</i>	10.00
POPCORN CHICKEN <i>Togarashi Spices and Sriracha Mayo</i>	8.00	BEEF SLIDERS (3) <i>Smoked Mayo, Caramelised Shallots</i>	10.00

GRAZING BOARDS { Perfect to share between 2-3 people. Boards are served cold. }

MIXED VEGGIE PLATTER(v) <i>Curried Cauliflower Bites, Roast Onion Dip, Bread, Olives</i>	20.00	MIXED MEAT PLATTER <i>Chicken Wings, 4 Beef Sliders, Popcorn Chicken, Sweet Potato Fries</i>	30.00
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SARNIES

SPICED SWEET POTATO WRAP(ve) <i>Pea, Lime, Coriander, Tahini Dressing</i>	10.00
SALT BEEF SARNIE <i>Candy beets, Courgette, Peas, Mixed Seeds, Maple Squash</i>	12.00

SALADS

SPICED SWEET POTATO & CHICKPEA(ve)(gf) <i>Pea, Lime, Coriander, Tahini Dressing</i>	15.00
MEDITERRANEAN & BALSAMIC SALAD(ve)(gf) <i>Candy beets, Courgette, Peas, Mixed Seeds, Maple Squash</i>	17.00

OUR BURGERS

{ Add an extra patty to your burger for £4 }

THE GUN'S BEEF BURGER <i>7oz beef, Bone-marrow, Cheddar, Lettuce, Tomato, Caramelised Onion, Smoked Mayonnaise</i>	13.00
CHICKEN BURGER <i>Lettuce, Pickles, Sriracha Mayo</i>	12.00
VEGAN BURGER(ve) <i>Mushroom, Black Bean, Chipotle, Pickles</i>	11.00

+	TRUFFLE MAYO(ve)(gf)	1.00	SMOKED SALMON	3.00	AVOCADO(ve)	2.00
	GRILLED CHICKEN	3.00	SMOKED STREAKY BACON	2.00	BLUE CHEESE(v)	2.00

LARGE PLATES

GRILLED CURRIED CAULIFLOWER(ve)(gf) <i>Coriander, Chickpeas, Spinach, Cauliflower Puree</i>	13.00	OREGANO PANKO CHICKEN <i>Buttermilk, Rough Cut Fries, Red Cabbage Slaw</i>	15.00
PAPPARDELLE CARBONARA(ve) <i>Peas, Parmesan, Bacon</i>	14.00	FISH & CHIPS <i>Tartare, Peas, Lemon</i>	16.00
PAN FRIED SALMO(gf) <i>Creamed Spinach, Pea shoots</i>	15.00	FLAT IRON STEAK(gf) <i>House Rub, Tomato, Garlic, Red Wine Jus</i>	17.00

SIDES

CREAMED SPINACH(v)(gf)	4.00	SKIN ON FRIES(ve)(gf)	4.00	GREEN SALAD(v)(gf)	4.00
HASSLEBACK POTATOES(ve)(gf)	4.00	SWEET POTATO FRIES(ve)(gf)	5.00		

A DISCRETIONARY 12.5% SERVICE CHARGE IS ADDED TO EVERY BILL. PLEASE ASK OUR TEAM IF YOU HAVE ANY ALLERGY/DIETARY REQUIREMENTS.

(v) SUITABLE FOR VEGETARIANS (ve) SUITABLE FOR VEGANS (gf) GLUTEN FREE

WINE LIST

Wine by the glass are served on these premises in measures 175ml (this does not include sparkling).

WHITE

	GLS	BTL	
DOMAINE LAFAGE	6.50	24.00	
CÔTES CATALANES BLANC 2018			
<i>Languedoc-Roussillon, France</i>			
LE VERSANT VIOGNIER	7.30	30.00	
<i>Languedoc-Roussillon, France</i>			
RIFF PINOT GRIGIO	8.50	34.00	
<i>Alto Adige, Italy</i>			
XANADU XMOOR CHARDONNAY	9.00	38.00	
<i>Margaret River, Australia</i>			
CRAGGY RANGE SAUVIGNON BLANC	10.30	42.00	
<i>Martinborough, New Zealand</i>			
MONTE CLAVIJO RIOJA BLANCO	26.00		RIOJA,
<i>Spain</i>			
LE PIERRIER DOMAINE THOMAS SANCERRE BLANC 2017	46.00		Loire,
<i>France</i>			

ROSÉ

	GLS	BTL	
A L'OMBRE DES PARASOLS ROSÉ	26.00		
<i>Rhone Valley, France</i>			
COTEAUX VAROIS EN PROVENCE ROSÉ DOMAINE TEISSERRE	7.70	30.00	
<i>Provence, France</i>			
CHATEAU D'ESCLANS WHISPERING ANGEL ROSÉ	50.00		
<i>Provence, France</i>			

RED

	GLS	BTL	
DOMAINE LAFAGE	6.50	24.00	
CÔTES CATALANES ROUGE 2017			
<i>Languedoc-Roussillon, France</i>			
SANTA RITA GRAN HACIENDA PINOT NOIR	7.00	28.00	
<i>Aconcagua Valley, Chile</i>			
VALDIVIESO VALLEY SELECTION MERLOT	7.90	35.00	
<i>Chile</i>			
VIVANCO RIOJA CRIANZA	9.70	39.00	
<i>Rioja, Spain</i>			
CHATEAU CHANGYU MOSER CABERNET SAUVIGNON 2017	10.00	40.00	
<i>China, Nigxia</i>			
EL ENEMIGO MALBEC	11.00	45.00	
<i>Mendoza, Argentina</i>			

SPARKLING

	GLS	BTL	
CAVICCHIOLI PIGNOLETTO	6.70	(125ml) 30.00	
MODENA DOC SPUMANTE NV			
<i>Emilia-Romagna, Italy</i>			
CAVICCHIOLI ROSÉ SPUMANTE EXTRA DRY NV	7.00	(125ml) 31.00	
<i>Emilia-Romagna, Italy</i>			

CHAMPAGNE

Champagne by the glass are served on these premises in measures 125ml.

	BTL	
MOËT & CHANDON ROSÉ IMPÉRIAL NV	105.00	
<i>Champagne, France</i>		
<i>A generous bouquet of wild strawberry and cherry with nuances of rose and an expressive palate.</i>		

	GLS	BTL	
MOËT & CHANDON BRUT IMPÉRIAL NV	12.00	80.00	
<i>Champagne, France</i>			
<i>Intensity of green apple and citrus fruit, freshness of mineral nuances and notes of brioche, cereal and fresh nuts.</i>			