

THE GUN

Private Dining Menu

Starters

Roast celeriac and salsify soup, cinnamon cream cheese doughnut
Wild mushroom and polenta cake, truffle mayonnaise, sweet pickled carrots
Beech smoked eel, apple, charred pickled onions
Pressed Yorkshire rabbit, leek and turnip, caramelised onion purée, crisp hen's egg

Mains

Jerusalem artichoke tortellini, garlic parsnips, chicory, walnut pesto
Pan fried fillet of sea bass, clams, saffron potato purée, sea vegetables, fennel cream
Aged short rib and strip of Cumbrian beef, roast shallots, smoked bone marrow jus, horseradish
Braised breast and shoulder of Herdwick lamb, spiced swede, carrots, braising juices

Side orders (£3.50)

January King cabbage / Crushed swede, black pepper
Potato Boulangier / Mixed leaf salad, tarragon dressing
Hand cut chips / French fries

Puddings

Lemon meringue pie, rhubarb sorbet
Almond and pear tart, cardamom ice cream
Bread and butter pudding, candied apples, cinnamon ice cream

Selection of British cheeses, oatcakes, fruit and nut bread, chutney
(£5 supplement if taken as a dessert or £11 as an additional course)

This month's cheese selection is:

Oxford Blue, Buckinghamshire (soft, cow's milk, pasteurised)
Quickes Vintage, Devon (hard, cow's milk, unpasteurised)
Capricorn, Somerset (soft, goat's milk, pasteurised)

Set menu @ £38 per person for three courses excluding side orders and cheese

All our fish and shellfish is hand selected in the mornings at Billingsgate Market
All items may contain traces of nuts. Games dishes may contain shot
All prices include VAT. An optional 12.5% gratuity will be added to the final bill
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