THE RUSTY GUN

Countryside dining, pub & shop

While you decide...

BREAD & OLIVES (V) with balsamic and olive oil

£2.95

To	Share
10	Juaicon

LE RUSTIQUE CAMEMBERT (V)

£11.95

with tear & share bread, confit garlic and red onion jam

RUSTY GUN PORK BOARD

£12.95

Homemade Scotch egg, pork pie, pulled pork and black pudding with piccalilli

To Start			
	DUCK & SPRING ONION BHAJIS with Hoi Sin & soy sauce, bean sprout, cucumber & spring onion salad	£7.95	
	CHICKEN LIVER PARFAIT with toasted brioche and red onion marmalade	£6.95	
	TASTE OF THE SEA (S) seared scallops, jumbo prawn and smoked salmon with crispy pancetta, pink pickled ginger and celeriac puree	£8.95	
	HOMEMADE FISH CAKE (S) served on a bed of watercress & rocket, with homemade chilli jam	£6.95	
	SEASONAL SOUP (V) seasonal vegetable soup with bread and butter	£5.95	
	WOOD PIGEON BREAST with wild mushroom puree, pickled shallots and crispy pancetta	£7.95	
	(NB: please note this may contain shot)		

Salads...

CLASSIC CAESAR (V)

£5.95/7.95

baby gem lettuce, homemade caesar dressing, anchovies, parmesan and croutons

add chicken or king prawns £8.45/£10.45

PUMPKIN & WATERMELON (V)

£5.95/7.95

watermelon, roast pumpkin, toasted pine nuts and watercress, rocket & spinach with balsamic

To follow...

CORN FED CHICKEN SUPREME

£13.95

with lemon & chorizo rosti, baby vegetables and a lemon thyme sauce

FISH OF THE DAY

£10.95

sustainable fish, served with seasonal vegetables

LAMB SKEWER

£14.95

Lamb, shallot & cherry tomato skewer grilled and served with mint yoghurt sauce and lamb & lentil casserole

FISH N' CHIPS £12.95

Haddock in our Rusty Gun beer batter, salt seasoned hand cut fat chips, pea puree and tartare sauce

TASTE OF THE RUSTY GUN PORK

£18.95

rare breed pork reared in our own back garden... loin wrapped in sage and parma ham, braised cheek and belly served with a chorizo hash, seasonal veg and a potato rosti

SAUSAGE & MASH

£10.95

pork sausages, buttery mash and garden peas with rich gravy

CONFIT DUCK LEG

£16.95

with potato & beetroot dauphinoise, curly kale and star anise jus

RUSTY GUN ALE & BEEF PIE

£10.95

succulent cuts of beef in our own ale gravy with a puff pastry top, buttery mash and green vegetables

SEASONAL RISOTTO (V)

£9.95

seasonal vegetable risotto with watercress & rocket salad

THE RUSTY GUN BEEF SELECTION £13.95

Our 28 day aged Angus steaks come with salt seasoned hand cut fat chips, watercress & rocket salad, roast tomato and flat mushroom and homemade peppercorn & bay sauce

FILLET STEAK £22.95

Fillet makes a mildly flavoured, finely grained and very tender steak. Served at 80z

RIB EYE STEAK £19.95

The most marbled of cuts and is tender, flavourful and juicy for that very reason! Served at 10oz

SELECTION OF HAND-MADE BURGERS

£14.95

all served with salt seasoned hand cut fat chips, watercress & rocket salad

- THE RUSTY GUN BURGER

Classic combination of back bacon, monteray jack cheese and homemade tomato relish

- WOBBLY BOTTOM BURGER

Red onion marmalade and oak smoked cheddar cheese from Wobbly Bottom farm in Hitchin

- CHILLI BURGER

sautéed red chilli in the burger patty, homemade chilli jam and chilli cheese