

#### WHILE YOU WAIT...

Marinated sweet Sicilian olives	3.50
Freshly baked bread, butter	2.80
San Daniele 20 month air cured ham	4.00
Garlic bread	3.00



#### Gift Dining Vouchers

Buy Gift Vouchers on line..perfect for that special occasion

### Sunday Lunch Menu

#### Deli boards & light bites

Ploughman board – Scotch egg, Wookey Hole cheddar, Kentish ham, piccalilli, salad, crusty bread 11.95

Fish board – smoked salmon crostini, prawn cocktail, aioli, beer-battered calamari, crevettes, bread 12.50

Tiger prawn & mussels linguini, garlic, ginger, chilli, spring onion, coriander, rocket 10.80

Greek salad, tomato, peppers, olives, cucumber, red onion, feta cheese (V) 8.20

#### Starters

The famous Gun Sussex smokie – smoked haddock, mozzarella, wholegrain mustard sauce, salad 6.20/10.90

Broccoli & Stilton soup, fresh bread (V) 5.50

Seared scallops, spring onion mash, crispy pancetta, chilli, oil 9.95/17.50

Thai crab cakes, sweet chilli sauce, salad 6.20

Pork & pistachio apricot terrine, Kentish apple jam, toast 5.80

Breaded Somerset Brie, cranberry sauce, salad 6.50

Lamb koftas, greek salad, tzatziki sauce 6.25

#### Sunday Roasts

Traditional sirloin of English Beef 13.50

Garlic & Rosemary infused Sussex Lamb 13.00

English roast Pork loin, apple sauce 12.60

Sunday indulgence.....try our mixed roast with all of the above 14.50

All served with duck fat roast potatoes, Yorkshire pudding & vegetables.....oh, and lashings of gravy!!

Served until 5pm or until its all gone!!

#### Mains

Harvey's beer-battered haddock, mushy peas & tartare sauce, chips 12.30

Sussex 28 day matured rib eye steak, roasted mushroom, cherry tomato, chips, watercress 18.95

Add green peppercorn sauce, blue cheese sauce, garlic butter 1.80

Open lasagne, wild mushroom, spring onion, Parmesan (V) 11.50

Guinea fowl supreme, parmentier potatoes, spring greens, lemon honey jus 13.25

Dublin pie, prime beef, button mushroom, Guinness gravy, vegetables & new potatoes 12.10

South coast sea bass fillet, spinach risotto, roasted fennel, sun blushed tomato & chorizo sauce 15.95

100% Prime Sussex beef burger, bacon, Weald smokery cheddar, red cabbage coleslaw & chips 11.95

#### Sides £3.00

Chips – Braised red cabbage – Garlic bread – Harvey's Beer battered onion rings

Fine beans – Beetroot, rocket & pine nuts salad

All our food is freshly prepared; inevitably some waiting may occur during busy periods

## **Puddings £6.00**

Vanilla crème brulee, short bread biscuit

Irish Tiramisu

Apple & rhubarb crumble, calvados custard

Dark chocolate brownie & almonds, vanilla bean ice cream

Sticky toffee pudding, butterscotch sauce, oriental ginger ice cream

Selection of Callestick Cornish farm fruit sorbets choose 3 scoops from; passion fruit, lemon, mango, blackcurrant, raspberry or pink champagne. Served with shortbread biscuit

Selection of Callestick Cornish farm dairy ice creams choose 3 scoops from; Clotted cream vanilla, espresso, oriental ginger, honeycomb, chocolate heaven, strawberry, mint chocolate chip, toffee, white chocolate & raspberry, pistachio. Served with shortbread biscuit

## **British & Continental Cheeses £2.00 per piece**

Wookey hole cave aged cheddar, Colston Bassett Blue Stilton, Brie de Meaux & Golden Cross Goats cheese, Quince jelly, celery, grapes & biscuits

## **Dessert Wine**

Late Harvest Sauvignon Blanc, La Playa - Colchagua Valley/Chile Bottle 15.80/glass 125ml 5.50

Monbazillac, Seigneurs de Monbazillac Bottle (37.5 cl) 15.10 /glass 125ml 4.95

## **Illy everyday Coffees**

Americano coffee - decaffeinated - double espresso 2.50 - Single espresso 2.10

## **Illy speciality Coffees**

Floater coffee - café latte - cappuccino 2.90

Irish, French, Calypso or Jamaican Coffee 5.95

## **Dammann Frères Tea & infusions £2.40**

English breakfast - Earl Grey - White tea

Peppermint leaves - Red fruits

Camomile - Lapsang Souchong

Hot Chocolate 3.00

## **A little something extra.....**

Portman's ruby port (50ml)	2.90	Aberlour 10 year (25ml)	3.30
Taylor's Late Bottled Vintage (50ml)	3.30	Macallan 10 years (25ml)	4.20
Taylor's special reserve 10 years (25ml)	4.90	Oban 14 years (25ml)	5.00
Janneau Grand Armagnac (25ml)	3.60	Lagavullin 16 years (25ml)	5.00
Boulard Calvados Pays d'Auge (25ml)	3.50	Rémy Martin VSOP (25ml)	4.20
Glenfiddich 12 years (25ml)	3.50	Courvoisier V.S (25ml)	2.95
Johnny Walker black label (25ml)	3.20		

**General manager** - Gabor Laszlo

**Head chef** - Istvan Kiss

Our menu is subject to seasonal availability and will change from day to day

All food is freshly cooked; inevitably some waiting can occur during busy periods.

All of our produce is traditionally farmed and of the highest quality, we source locally, as much as possible.

Kitchen opening times: Mon. - Sat. 12:00pm - 2:45pm : 6:00pm-9:30, Fri. & Saturday 6:00-9:45pm

Sunday 12:00pm - 9:00 pm

Service at your discretion, we are not able to accept gratuities added to a credit card

Gun Hill, nr Horam, Heathfield, East Sussex, tn21 0ju Tel - 01825 872361

[www.thegunhouse.co.uk](http://www.thegunhouse.co.uk)

