

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

Dinner 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

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
Sussex 28 day matured fillet steak, lyonnaise potato, baby carrots, fine beans 24.50
Add green peppercorn sauce, blue cheese sauce, garlic butter 1.80
Open lasagne, wild mushroom, spring onion, Parmesan (V) 11.50
Corn fed chicken supreme, parmentier potatoes, spring greens, baby carrots, 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

Afternoon Tea Menu- available from 2.30pm to 6pm Monday to Saturday and 4pm to 6pm Sundays

Traditional Cream Tea £7.50pp, The Gun Afternoon Tea £13.50pp,

Le Noble Champagne Afternoon Tea £19.50pp

Pre-booking required

Puddings £6.00

Vanilla crème brulee, short bread biscuit

Tiramisu, chantilly cream

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 & Chevre 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)	3.50
Taylor's special reserve 10 years (25ml)	4.90	Oban 14 years (25ml)	5.00
Janneau Grand Armagnac (25ml)	3.70	Lagavullin 16 years (25ml)	5.00
Boulard Calvados Pays d'Auge (25ml)	3.50	Rémy Martin VSOP (25ml)	4.20
Glenfiddich 12 years (25ml)	3.60	Courvoisier V.S (25ml)	2.95
Johnny Walker black label (25ml)	3.20		

General Manager – Gabor Laszlo

Head Chef – Istvan Kis

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 Oju Tel – 01825 872361

www.thegunhouse.co.uk



The Gun, Heathfield

