

KITCHEN MENU

Gordal Olives (ve) 4.5

'Nduja Scotch Egg 8

Brussels Pâté – crostini, cornichons 8

Lamb Merguez Sausage Roll 8

Veggie Roll (ve) – roasted squash, chilli and paprika, black garlic ketchup 6

Tater Tots – parmesan, Gun mayo (v)/(ve) 5

Meat Plate – Serrano ham, 'nduja Scotch egg, pâté, olives, baked French baguette, house chutney 18 **(great to share)**

Cheese Plate (v) – brie, mature Cheddar, Blacksticks Blue, pickle, balsamic onions, olives, pickled chilli, crackers, crisps 16.5 **(great to share)**

GUN FAVOURITES

Braised Beef Shin & Ox Cheek Lasagne – slow cooked ragu, béchamel, parmesan, rocket 14.5

Steak & Ale Pie – mash, gravy mushy peas 16

Cheese & Onion Pie (v) – mash, gravy, mushy peas 16

Chicken Caesar Salad – roasted chicken breast, gem lettuce, Caesar dressing, pangrattato, anchovy, lemon, parmesan 12

Ploughmans Baguette (v) – mature cheddar, pickle, balsamic onion, & baby gem in a French baguette 10

Gun Reuben Sandwich – home-cured salt beef brisket, melted Emmental, sauerkraut & Reuben dressing on toasted sourdough 11.5

Prawn and Crab Roll – prawn and crab dressed in Marie Rose sauce, chives & paprika in a brioche roll 11