

THE GUN

Private Dining Menu

Starters

Summer pea and mint soup, shallot and goat's cheese croquette

Charred lettuce, soft boiled hen's egg, broad beans, salted anchovies, pimento mayonnaise

Smoked Suffolk chicken, apple and confit leek terrine, red brassica, elderflower dressing

Honey and mustard glazed fillet of sea trout, Jersey Royals, cucumber and dill relish

Mains

Artichoke ravioli, shaved courgettes, red pepper purée, walnut butter

Pan fried fillet of Peterhead cod, crab tortellini, sea vegetables, lemon and caper butter

Braised Dexter beef cheek, creamed polenta, glazed carrots, braising juices

Roast Middlewhite pork tenderloin, sticky pig's tail, sautéed broccoli, prune jus

Side orders (£4)

Chili sautéed broccoli / Orange glazed carrots

Jersey Royals, sea weed butter / Turnip gratin

Mixed leaf salad, tarragon dressing

Hand cut chips / French fries

Puddings

Summer pudding

Lemon posset, blueberries, vanilla biscuit

Dark chocolate praline mousse, roasted banana 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:

Isle of Mull, Isle of Mull (hard, cow's milk, unpasteurised)

Dorstone, Herefordshire (soft, goat's milk, pasteurised)

Dunsyre Blue, Lanarkshire (blue, cow's milk, unpasteurised)

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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