

THE GUN

DRINKS MENU - 2 FOR 1 COCKTAILS 12-4PM MON-FRI 5-8PM SUNDAY

WINE

WHITE

LAFAGE	6.5 gls 24 btl
MONTE CLAVIJO	6.8 gls 26 btl
VERSANT VIOGNIER	7.3 gls 30 btl
PINOT GRIGIO	8.5 gls 34 btl
CHARDONNAY	9 gls 38 btl
SAUVIGNON BLANC	10.3 gls 42 btl

RED

LAFAGE	6.5 gls 24 btl
PINOT NOIR HACIENDA	7 gls 28 btl
VALDIVIESO MERLOT	7.9 gls 33 btl
VIVANCO RIOJA	9.7 gls 39 btl
EL ENEMIGO MALBEC	13 gls 55 btl

ROSÉ

A L'OMBRE DES PARASOLS ROSÉ	6.7 gls 26 btl
ULTIMATE PROVENCE	10.5 gls 45 btl
WHISPERING ANGEL	13 gls 55 btl

We serve 175ml as standard.

CHAMPAGNE & SPARKLING

CAVICCHIOLI PIGNOLETTO	6.7 gls 30 btl
CAVICCHIOLI ROSÉ SPUMANTE	7 gls 31 btl
MOËT MINI ROSÉ (200ml)	16 btl
MOËT AND CHANDON BRUT	14 gls 80 btl
MOËT AND CHANDON ROSÉ	16 gls 105 btl
RUINART BLANC DE BLANC NV	95 btl
DOM PERIGNON BRUT 2009	230 btl

We serve 125ml as standard.

DRAUGHT

AMSTEL	5.8
HEINEKEN	6
GUINNESS	6
SAGRES	6.3
BIRRA MORETTI	6.5
BEAVERTOWN NECK OIL	6.5
BEAVERTOWN GAMMA RAY	6.7
ORCHARD THIEVES CIDER	5.7

COCKTAILS

VENETIAN SPRITZ	9
Aperol, prosecco, grapefruit tonic	
OUR NEGRONI	10
Gin, campari, homemade vermouth	
MARGARITA	10
Tequila, cointreau, lime	
MOJITO	10
White rum, mint, lime, soda	
MEXICAN MULE	10
Tequila, mezcal, agave, ginger beer	
RASPBERRY FIZZ	10
Vodka, homemade raspberry syrup, prosecco	
PORNSTAR MARTINI	11
Vanilla vodka, passoa, passion fruit pureé, gomme, lime	
CHOCO & BANANA OLD FASHIONED	11
Bourbon, rum, banana, chocolate bitters	
GUN TAI	11
Dark rum, pineapple rum, pineapple juice, orgeat bitters	
SALTED CARAMEL ESPRESSO MARTINI	12
Vodka, kahlua, baileys, salted caramel espresso	

BOTTLES

RED STRIPE	4.6
SOL	4.9
LAGUNITAS IPA	5
LEFFE	5.4
ERDINGER	5.8
OLD SPECKLED HEN (gluten free)	6.2
OLD MOUT CIDERS	5.6
Pineapple & Raspberry, Berries & Cherries	

NON-ALCOHOLIC

HEINEKEN BOTTLE 0.0%	4
HEINEKEN DRAUGHT 0.0%	5
OLD MOUT CIDER 0.0%	5.2
Berries & Cherries	

Please ask your server for more Wine & Spirit options.

A discretionary 12.5% service charge is added to your bill.

THE GUN

SUNDAY MENU - 2 FOR 1 COCKTAILS 5-8PM

COCKTAILS

BREAKFAST MARTINI 10	THE GUN BLOODY MARY 10
Gin, cointreau, fresh lemon juice, orange marmalade	Vodka, gun spiced mix, fresh lemon juice, tomato juice, horse radish

SMALL PLATES

BAKED GOAT CHEESE (v) 6 Truffle honey	DUCK CONFIT RISOLE 8 Red onion jam	BURRATA (v)(gf) 10 Heirloom tomato, first press extra virgin olive oil
CAULIFLOWER WINGS (v)(ve) 8 Sweet & spicy	SPICY CHICKEN WINGS (gf) 10 Blue cheese mayo	PRAWN PIL PIL 14 Garlic & chilli oil, sourdough

THE GUN ROAST DINNER

HALF ROAST CHICKEN 16.5 With Yorkshire pudding, honey roast carrots & parsnips, green beans, gravy & duck fat roast potatoes	ROAST RIB OF BEEF 18 With Yorkshire pudding, honey roast carrots & parsnips, green beans, gravy & duck fat roast potatoes
HERB STUFFING 5	CAULIFLOWER CHEESE 6

SUNDAY BURGERS

HANGOVER BULL 16 8oz beef, habanero mayo, jalapeño, fried egg, bacon, cheese, lettuce, tomato, brioche bun, fries
BLACK BEAN & MUSHROOM BURGER (ve) 14 Gherkins, lettuce, tomato, chipotle vegenaïse, vegan brioche bun, fries

LARGE PLATES

CAESAR SALAD 11 Avocado, cherry tomato, bacon, egg, croutons, homemade Caesar dressing { + Add chicken +3 }
PAN SEARED HALIBUT (gf) 22 Pea & asparagus risotto

DESSERTS

WARM CHOCOLATE FONDANT 6 Vanilla ice cream
ETON MESS (v)(gf) 6 Raspberries, fresh cream, vanilla ice cream

TO SHARE

WARM COOKIE PAN 12 Toffee sauce, vanilla ice cream
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A discretionary 12.5% service charge is added to your bill.

Please advise your server if you have any allergy or dietary requirements. (v) - suitable for vegetarians (ve) - vegan (gf) - gluten free