

# THE & DOG GUN INN

*Available Lunch and Evening*

## TO START

Tomato Soup £5.5 (GF\*)

Thick and creamy tomato soup with a black truffle infused Pecorino cheese garlic bread

Halloumi Chips & Ketchup £6.5 (GF)

Panko breaded halloumi fries with our own spiced tomato ketchup

Scotch Duck Egg £7 (GF)

Our scotch eggs are legendary and this one is made with a duck egg wrapped in smoky pancetta and bread crumbs served with roasted garlic jam

Crab Doughnuts £7.5

Light and crispy crab fritters rolled in dill with lemongrass & pineapple foam

**Dietary request? Speak to a member of the team!**

**(\*)-We can transform the dish to Gluten Free/Vegan**

We pride ourselves in using freshly made in-house ingredients, all weights prior to cooking. Foods may contain nut or nut traces. The oil used in cooking may contain genetically modified maize or soya. Allergy information available on request please ask your server. Our food is prepared in a kitchen containing gluten, eggs, celery, fish, shellfish, lupin, flour, garlic, sulphites, milk, soybeans, sesame, nuts and mustard. Subject to availability, all prices include VAT

**Tables of 8 or more a 10% gratuity will be added to your bill.**

## THE MAIN EVENT

### Fish & Chips £12.50 (GF)

Crispy herb and beer battered hake with chips, minted peas and remoulade sauce

### The D&G Burger £14

8oz burger topped with smoked streaky bacon and mozzarella cheese, spiced tomato chutney, tomato and lettuce in a brioche bun, chunky chips (GF\*) Go Bunless!

### The Pie £13

Ask for today's delicious filling. Served with chunky chips, gravy, sugar snaps and green beans

### 8oz Rump Steak £18.5 (GF)

Cooked to your liking, garlic field flat mushroom, roasted tomato and chunky or skinny chips

*Sauce it up* Peppercorn £3 (GF) Blue £3.5 (GF) Garlic Butter £2 (GF)

### Moules Frites £13 (GF)

Traditional marinierie mussels with garlic, white wine and a dash of cream, served with a portion of skinny fries

### Thai Penang £12 (V)(GF)(VE\*)

Our take on a fragrant Penang red curry, with crunchy vegetables, crushed peanuts and served with egg fried rice. Let us know how spicy you would like it!

Add Prawns or Chicken £3

### Crispy Chickpea & Spinach burger £11.5 (VE)(V) (Add cheese for an extra £1)

So popular we have kept it on the menu! Crispy chickpea & spinach burger in a brioche bun, fresh sliced tomato and red onion, baby gem lettuce, spiced tomato chutney, chunky chips

## Sides

Truffle cheesy skinny fries **£3.5**

Coleslaw **£1.5**

Sugar snaps & green beans **£3.5**

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## TO FINISH

### Deconstructed Apple Crumble £7 (V)

Spiced apple topped with crunchy sweet crumble with a salted caramel ice cream

### Chocolate Ball £7 (V)(GF\*)

Rich dark chocolate mousse surrounded by white chocolate, pour the warm raspberry sauce and watch it melt!

### Banoffee parfait £7 (V)(GF)

Smooth iced banana parfait with hot caramel sauce and crispy banana

### Crème brûlée £7 (V)(GF\*)

Rich, creamy lemon crème Brule, lavender shortbread and a hazelnut praline

### Cheese £9 (V)(GF\*)

A selection of cheeses Port Salut, Shropshire blue, Somerset brie, Black Bomber cheddar, with sticky onion marmalade and selection of crackers

## Ice cream

Vanilla, Salted caramel, Belgium chocolate

## Sorbet

Mango, Coconut & Lime, Raspberry

1 scoop **£2**

2 scoop **£3.25**

3 scoop **£4.50**

Enjoy an after dinner **liqueur** or **dessert wine**, unwind with a **herbal tea** or bean to cup **James Gourmet Coffee**, please speak to a member of staff for our full selection

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