

Sunday Menu

To Start

Tomato and caramelised red onion soup of the day, warmed crusty bread (V) £5.5

Goats cheese, glazed fig and red onion marmalade tart, peppered rocket £6.5

Venison Armagnac parfait, juniper compote, pickled vegetables and crouton £7

Beetroot Gravlax, pickled cucumber ribbons and mustard and dill puree £7

The D&G Sunday roast

Roasted Striploin of the finest local beef £14

Apricot and rosemary glazed Lamb leg £14

Roasted Belly of succulent pork £14

Goats cheese and vegetable nut roast (Vegetable gravy) £12

Served with roasted potatoes, honey glazed carrots, buttered savoy cabbage, creamed leeks, mashed swede, Yorkshire pudding and drizzled with Red wine Jus.

Add an extra Yorkshire pudding 75p

The Main Event

Roasted red onion, butternut squash and pine nut tart served on a beetroot quinoa and balsamic glaze (V) £13

Roasted lamb, garlic and red wine Pie, sautéed spring greens and roasted potatoes, finished with rich jus £13

Crispy battered Fish & Chips, beer battered hake fillet, crushed buttery minted peas, chips and rustic tartar sauce (GF) £12.50

Courgette, aubergine and pesto Paradelle, tossed in chilli and garlic butter (V) £12

Mixed game and roasted vegetable stew, served with herbed dumplings (GF*) £15.5
(*may contain shot*)

***VE *GF When this symbol shows we can transform the dish to become Vegan or Gluten Free**

We pride ourselves in using freshly made in-house ingredients, all weights prior to cooking. Some 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 & DOG GUN INN

To Finish £7

Panettone bread and butter pudding with a Christmas pudding ice cream (v)

Pink gin and tonic sorbet with candied lemon (v)

Chocolate orange cheesecake with mandarin ganache (v)

Fig, honey and frangipane tart with a Belgian chocolate ice cream (v)

Warm coconut and Belgian chocolate brownie served with vanilla ice cream (v)

The D&G cheeseboard, selection of British cheeses, sticky onion chutney, accompany of crackers (see board for cheese selection) **£2 extra charge (V)**

Freshly churned Ice cream

Please ask for today's flavours

Sorbet

Please ask for today's flavours

1 scoop **£2** 2 scoop **£3.25** 3 scoop **£4.50**

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THE
& DOG
GUN
INN

Sunday Children's Menu

Roast

2 Courses £7

Choice of

Roasted Striploin of the finest beef

Apricot and rosemary glazed Lamb leg

Served with roasted potatoes, honey glazed carrots, buttered savoy cabbage, creamed leeks, mashed swede, Yorkshire pudding and drizzled with Red wine Jus

OR

2 Courses £6

Pork sausage and chips with baked beans or peas

Fish & Chips with baked beans or peas (GF)

Vegetarian sausage and chips with beans or peas

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1 scoop ice cream

(Please ask for today's flavours)

Pip Organic Apply Ice lolly

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