

# MAINS

Also see the board for this week's homemade specials

### Chefs Homemade Pie & Mash

£13.95

#### Pie Night every Wednesday - £10.00

Choose from steak and ale, Chicken and mushroom or Homity. All are served with buttered mashed potato, French beans and gravy.

### Billy Gunn Burger (ve, gf)

£13.95

Choose from 6oz beef patty from Owen Taylor's Butchers topped with cheese and bacon or plant-based burger (ve) with vegan cheese and onion rings, served in a brioche bun with sea salted chips and side salad.

### Stilton, Jalapeno &

Caramelised Onion Burger (v, ve, gf)

£13.95

6oz beef patty from Owen Taylor's Butchers or plantbased burger topped with jalapeno, stilton, homemade caramelised onion, onion rings and served in a brioche bun with sea-salted chips and a side salad.

### Steak Sandwich (af)

Award winning Owen Taylor rump steak with mushrooms, fried onions and mustard mayo in a baked ciabatta served with sea salted chips and side salad.

### Loaded Tenders (ve, gf)

£12.95

Choose from Southern Fried Chicken or Southern Fried Vegan Quorn tenders (ve) with smoked paprika cheese sauce, spring onions, crispy onions and jalapeños on top of sea salted chunky chips.

# 8oz Rump Steak

£16.95

Steak Night every Thursday - 2 x steaks with a bottle of house wine £34.00

Award winning Owen Taylor steak cooked to your liking served with sea salted chunky chips, vine tomatoes, field mushroom and garden peas.

/ Add peppercorn sauce or Diane sauce for £2.50

# Fish & Chips (gf)

£14.50

### 2 for £18.00 from 5pm every Friday

Sustainably sourced beer battered cod served with sea salted chunky chips, garden peas, tartar sauce and a lemon wedge Make it Vegan by switching the cod to a battered Quorn fillet (ve) or Vegetarian with battered halloumi (v).

### Tandoori Spiced Sea Bream (gf, n)

£15.00

Served with Bombay potatoes, tender stem broccoli glazed with garlic butter and Thai peanut sauce.

### 5 Spiced Duck Breast (af)

Medium rare duck breast served on a bed of pak choi, pan roast peppers, onions, fresh coriander and oriental broth.

# TAPAS & LIGHT BITES

### 3 FOR £16 FROM 5PM MONDAY - THURSDAY

Chefs Own Beef or Plant-Based Meatballs (v, ve, gf) In arrabbiata topped with melted parmesan.	£7.50
Smoked Salmon Mac & Cheese (ve, gf) With a truffle crumb.	£8.00
Crispy Chicken Bites (gf) In a sticky sesame glaze.	£8.50
Halloumi Fries (v, n) Served with guacamole, pomegranate, sweet chilli and dukkah spice.	£7.50
Beef Shin Croquettes With horseradish aioli, braised red cabbage and red wine jus.	£8.50
Baby Chorizo With a red wine and maple syrup reduction, fresh parsley and sesame seeds.	£8.00
Patatas Bravas (v, ve, gf) With homemade arrabbiata, garlic mayo and fresh parsley.	£6.00

# SIDES

Padron Peppers (v, ve, gf)

**Duck Spring Rolls** 

With sriracha and micro coriander.

Vegetarian spring rolls available (v).

With Hoisin sauce, spring onions and chillies

Rustic Skin on Chips (ve, gf)	£4.00
Truffle & Parmesan Skin on Chips (ve, gf)	£4.50
Onion Rings (ve)	£4.50
Garlic Bread with Cheese (gf)	£5.00
Peppercorn Sauce (ve, gf)	£2.50
Diane Sauce (ve, gf)	£2.50

£6.50

£8.00

# **DESSERTS**

All our desserts are homemade on site by our chefs

Sticky Toffee Pudding (ve, gf) With salted caramel sauce and custard.	£6.00
Chocolate Brownie (v, ve, gf) With raspberry sorbet and chocolate sauce.	£6.00
Raspberry Cheesecake (v) With a Biscoff base and white chocolate sauce.	£6.50
British Cheese Board (v, gf) Served with biscuits and homemade chutney.	£8.00

# WEEKLY SPECIALS



# MONDAY

# STUMPS!

30% of all draught & cask **4-7pm** 



### From 5pm

Enjoy two steaks with either a bottle of house wine or two selected pints.

£34



# MON-THURS

# From 5pm

Tapas & Light Bites

**THREE FOR £16** 



# WEDNESDAY

### **PIE NIGHT**

Homemade pies served with buttered mashed potato, French beans and homemade gravy

£10



# From 5pm

Sustainably sourced, beer battered cod served with rustic skin on chips, garden peas and a lemon wedge.

TWO FOR £18

# FRI & SAT

# From 5pm - midnight TWO FOR £12

COCKTAILS

See our drinks menus for more information

# SUNDAY

# **ROASTS**

Our Sunday roasts use award winning, local produce from Owen Taylor and Sons.



Three course menu available - changed weekly



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AND START SAVING ON DRINKS AND FOOD





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