



THE GUN

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ELITE PUBS
Step out of the everyday

WWW.THEGUNHOUSE.CO.UK

PLAN A PARTY AT THE GUN

“Step out of the everyday”



A 15th-century pub simply oozing charm and atmosphere situated in the heart of the Sussex countryside directly on the Wealden Way, one of the most beautiful walks in East Sussex.

The Gun has an extensive landscaped garden with wooden climbing frames and swings, ideal for children.

MENU I

Available Monday to Friday, Lunch, Dinner
& Sunday from 4pm

Available from 10 people

2 courses for £20 per person

3 courses for £25 per person

Whilst you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Soup of the day, crusty bread (v, gf)

Local game terrine, pigeon, duck, partridge, celeriac & apple remoulade, toast

Vegan tacos, Cajun black beans, sweet corn, tomato, mango salsa,
avocado, coconut yogurt (vegan)

Mains

Moroccan chicken kebab, sweet chilli sauce, salad, skin on fries (gf)

Harvey's battered fish & chips, mushy peas, tartar sauce & lemon

Vegan power bowl, organic quinoa, avocado, pineapple, tofu, baby spinach, cashew,
chilli, ginger dressing (v, gf)

Sunday Roast

**Traditional sirloin of English beef, roast loin of pork, leg of lamb, Polenta
nut roast (v)**

infused with garlic & rosemary, roast potatoes, Yorkshire pudding,
seasonal vegetables & gravy

**Only available on Sunday's from 4pm*

Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Selection of Callestick Cornish farm ice cream & fruit sorbets (gf)

Seasonal crème brûlée, shortbread biscuit (gf)

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. In order to be able to take advantage of the best of what's in season the menu is subjected to changes. (gf)- dishes can be made gluten free friendly

MENU 2

Available Monday to Saturday, Lunch, Dinner
& Sunday from 4pm

Available from 10 people

2 courses for £25 per person

3 courses for £30 per person

Whilst you wait

Selection of freshly baked bread, olive oil, balsamic & olives

Starters

The Gun smokie - smoked haddock, mozzarella,
wholegrain mustard sauce, salad, bread

Kentish pigeon salad, pickled blackberries, roast pumpkin,
cobnuts, slow gin dressing

Baked Camembert, candied nuts & cranberries, five spiced chutney, ciabatta

Mains

Aberdeen Angus beef burger,

cured bacon, smoked cheddar, burger sauce, coleslaw, chips

Tiger prawn linguine, chilli, ginger, cherry tomatoes, rocket

Vegan mac 'n cheese, broccoli, cauliflower, vegan cheese, autumn salad (gf)

Sunday Roast

**Traditional sirloin of English beef, roast loin of pork, leg of lamb, Polenta
nut roast (v)**

infused with garlic & rosemary, roast potatoes, Yorkshire pudding,
seasonal vegetables & gravy

**Only available on Sunday's from 4pm*

Desserts

Seasonal crumble, vanilla ice cream

Chocolate brownie, chocolate sauce, blood orange sorbet (gf, df)

Pickled blackberry panna cotta, pomegranate sorbet

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MENU 3

Available Monday to Saturday, Lunch & Dinner

Available from 10 people

2 courses for £33 per person

3 courses for £40 per person

Pre order required 1 week prior to the event for all guests

Whilst you wait

Selection of freshly baked bread, olive oil, balsamic & olives

Starters

Seared king scallops, heritage cauliflower, kale chimichurri (gf)

Korean bbq ribs, kimchi, Asian slaw

Grilled red prawns, chimichurri, pineapple & radish salad

Mains

35 day aged 10oz English ribeye, vine tomatoes, flat mushroom, watercress, chips / fries / sweet potato fries (gf)

Rack of English lamb, gratin Dauphinois, ratatouille, bobby beans, aged balsamic jus

Rye bay brill fillet, handpicked crab risotto, spinach, mango & coriander salsa

Desserts

Chocolate fondant, Morello cherry ice cream

Pineapple carpaccio, mango sorbet, kiwi & mango salsa, coconut crumb (gf, df)

Selection of English & continental cheeses, grapes, quince jelly, biscuits, celery

Wookey hole cheddar, Cropwell Bishop blue stilton, Brie de Meaux, Manchego

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CHILDREN'S MENU

Starters:

Toddlers £2.50 / Children up to 12 years £3.50

Garlic bread & cheese (v)

Soup of the day & bread (v)

Superfood salad, organic quinoa, pineapple, avocado (v)

Mains:

Toddlers £4 / Children up to 12 years £6

Margarita pizza, tomatoes, mozzarella, basil (v)

Ham & mushroom pizza, Kentish ham, mozzarella, tomatoes, mushrooms

Gluten free linguine, tomato sauce (v)

Traditional fish & chips, mushy peas, lemon & tartar sauce

Cumberland sausages, mash potato, garden peas, gravy

Sunday roast available every Sunday: Beef, Lamb or Pork

Desserts:

Toddlers £2/ Children up to 12 years £4

Selection of Callestick ice cream, choose from: chocolate, vanilla, strawberry

Cheddar cheese, biscuits, grapes

Seasonal crumble, vanilla ice cream

Pip Organic fruit & vegetable rainbow lolly (vegan)

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