

PRIVATE PARTIES AND EVENTS

GUN HILL, HEATHFIELD, EAST SUSSEX, TN21 0JU

STEP OUT OF THE EVERYDAY'

PLAN A PARTY AT THE GUN

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 CANNON ROOM



Minimum capacity: SEATED: 15 SEATED: BUFFET: 15 BUFFET:

Maximum capacity: 22 30

THE SUSSEX ROOM

20

20



Minimum capacity:

	Maximum capacity:	
	SEATED:	32
1	BUFFET:	50

MENU ONE

While you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Seasonal soup, crusty bread (VG, GFA) Ham hock & Ashmore cheddar croquettes, apple & rhubarb chutney Whole Cornish sardines, baby gem salad, dill & garlic sauce

Mains

Traditional fish & chips, mushy peas, tartare sauce, lemon (VGA) Pea, broad bean & mint linguine, Twineham Grange parmesan, pesto, pea shoots salad (V,VGA) Aberdeen Angus beef burger, pulled pork, Staplehurst blue cheese, sriracha mayo, chips, salad

Sunday Roast

(available on Sundays)

Traditional sirloin of English beef / leg of lamb / Plant-based roast "beef" (VG) roast potatoes, Yorkshire pudding, seasonal vegetables, gravy

Desserts

Seasonal crème brûlée, shortbread biscuit (GFA) Dark chocolate fudge cake, blood orange sorbet Selection of Callestick Cornish farm ice cream & fruit sorbets (GF, VG available)

2 COURSES: £27 PER PERSON • 3 COURSES: £34 PER PERSON *Pre order required 7 days prior to the booking date*

MENU TWO

While you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Golden cross goat's cheese & beetroot salad, radish, crispy broad beans, honey (V) Romney Marsh lamb kofta, pita bread, herb salad, pickled chilli, tzatziki The Gun Smokie, smoked haddock, whole grain mustard sauce, mozzarella, wild garlic & radish salad

Mains

Baked Sicilian egg, buffalo mozzarella, artichoke, spinach, tomato sauce, oregano, crusty bread (V) Spring power bowl, organic quinoa, avocado, radish, hummus, crispy broad beans, pineapple, chimichurri (VG) Chicken thigh souvlaki kebab, skin-on fries, flatbread, garlic & dill sauce, Greek salad (GFA)

Sunday Roast

(available on Sundays)

Traditional sirloin of English beef / leg of lamb / Plant-based roast "beef" (VG) roast potatoes, Yorkshire pudding, seasonal vegetables, gravy

Desserts

Lemon panna cotta tart, elderflower sorbet Seasonal crumble, salted caramel & rhubarb ice cream Spiced sticky toffee apple pudding, honeycomb ice cream

2 COURSES: £31 PER PERSON • 3 COURSES: £36 PER PERSON Pre order required 7 days prior to the booking date

MENU THREE

While you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Seared King scallops, crispy pancetta, spring pea & broad beans Korean BBQ ribs, kimchi, Asian slaw Grilled red prawns, chimichurri, pineapple & radish salad (GF)

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 (GF)

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

2 COURSES: £40 PER PERSON • 3 COURSES: £45 PER PERSON Pre order required 7 days prior to the booking date

CHILDREN'S MENU

Starters

TODDLERS £4 • CHILDREN UP TO 12 YEARS: £5

Garlic & mozzarella flatbread (V) Soup of the day, bread (VG) Hummus & vegetable sticks, flatbread (V) Avocado, & cherry tomato salad (VG)

Main courses

TODDLERS £6 • CHILDREN UP TO 12 YEARS: £8

Aberdeen Angus beef burger, chips, salad Tomato linguine, mozzarella (V) Traditional fish & chips, mushy peas, lemon, tartare sauce Cumberland sausages & chips, peas, gravy Margherita pizza, mozzarella, tomato sauce (V) Ham & cheese pizza, mozzarella, tomato sauce Sunday roast available every Sunday: beef, lamb or plant-based roast "beef"

Puddings TODDLERS £2.5 • CHILDREN UP TO 12 YEARS: £4.5 (not for mum or dad!)

Selection of Callestick Farm ice cream & sorbets (VG available) Cheddar cheese, biscuits, grapes, celery Seasonal crumble, ice cream Dark chocolate brownie, vanilla ice cream Pip Organic fruit & vegetable rainbow lolly (VG)

AFTERNOON TEA MENU

Afternoon Tea - £25 per person

Selection of finger sandwiches: Kentish ham & English mustard Free range egg mayonnaise & watercress Scottish smoked salmon & lime crème fraiche Cucumber & cream cheese

Traditional plain & fruit scones, Tiptree jam, Cornish clotted cream Lemon, lime & orange cake Strawberry tart, chocolate muffin, macaroon

Unlimited tea and filtered coffee

Afternoon Tea with Fizz - £33 per person

A glass of fizz

Selection of finger sandwiches: Kentish ham & English mustard Free range egg mayonnaise & watercress Scottish smoked salmon & lime crème fraiche Cucumber & cream cheese

Traditional plain & fruit scones, Tiptree jam, Cornish clotted cream Lemon, lime & orange cake Strawberry tart, chocolate muffin, macaroon

Unlimited tea and filtered coffee

BUFFET MENU

Selection of sandwiches

Selection of pizzas

Greek platter, hummus, tzatziki, crudités (GF) Chilli ginger & coriander risotto fritters, lime coconut yoghurt (GF, DF) Vegetable spring rolls Breaded brie, chutney Organic quinoa, pineapple, chimichurri (GF, DF)

Mini fish & chips Haddock, dill & caper mini fish cake Smoked salmon blinis Salt chilli squid, soya, lime (GF, DF) Seared King scallops, pea, crispy broad beans, radish, mint (GF) - £1

> Spicy honey & mustard chipolatas Baby pork ribs, BBQ sauce (GF) Korean chicken wings (GF) Yorkshire pudding, rare roast beef, horseradish Mini beef burger (GF)

Selection of scones, clotted cream, preserve Lemon, lime & orange cake (GF) Chocolate brownie (DF) Macaroons (GF) Wookey hole Cheddar, fruit chutney, savoury biscuits (GF)

8 ITEMS FOR £25 PER PERSON 10 ITEMS FOR £27 PER PERSON

BUFFET PACKAGES

Buffet

10 buffet items Unlimited tea and filtered coffee £32 PER PERSON

Celebration

10 buffet items Glass of fizz on arrival / non-alcoholic alternative, or 175ml house wine Unlimited tea and filtered coffee £34 PER PERSON

Available Monday to Friday afternoon | Sunday from 5pm



PRIVATE DINING SHACKS

Welcome to the Adventure Shacks, a paradise of Al Fresco dining shacks in the heart of the Kent and East Sussex countryside. Serving up the very best food, creative cocktails and good vibes in one incredible dining experience.

The Adventure Shacks are available for private dining bookings for up to 8 guests, and are bookable with a hire fee from £25.

elitepubs.com/adventure-shacks

TO BOOK OR FOR ANY OTHER ENQUIRIES PLEASE CONTACT OUR EVENTS TEAM:





Some of our dishes may contain or have been in contact with nuts. Game dishes may contain lead shot. Please let your server know of any allergies or dietary requirements. In order to take advantage of the best of what's in season the menu is subject to change. All capacities based on a minimum spend. T&C's apply.

(V) - vegetarian | (VG) - vegan | (GF) - dishes can be made gluten free friendly, not 100% gluten free

A discretionary 12.5% service charge will be added to your pre-order.



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