

PRIVATE PARTIES AND EVENTS

GUN HILL, HEATHFIELD, EAST SUSSEX, TN21 0JU



MENU ONE

While you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Seasonal soup, crusty bread (VG, GFA)
The Gun smokie, smoked haddock, mozzarella, mustard sauce, salad, crusty bread (GFA)
Goat's cheese & roast beetroot, walnut, chicory, orange & maple dressing (V, GF, VGA)

Tempura broccoli & oyster mushroom, soy, chilli & black sesame dip (VG)

Mains

Cornish haddock fish & chips, mushy peas, pickled gherkin, tartare sauce, lemon (VGA)
Chicken shish kebab, chicken thigh, skin-on fries, garlic flatbread, pickled red onion & herb salad,
paprika aioli

Goat's cheese & caramelised pear ravioli, walnut, beetroot & pear salad, butter sauce (V)

Steak & ale pie, mashed potato, seasonal vegetables, red wine gravy

Sunday Roast

(available on Sundays)

Traditional sirloin of English beef / half roast chicken / Polenta Nut Roast roast potatoes, Yorkshire pudding, seasonal vegetables, gravy

Desserts

Banana split, caramelised banana, soft serve ice cream, caramel sauce, Chantilly cream
Autumn trifle, Victoria plum jelly, almond sponge, vanilla custard, orange cream, Kentish cobnuts

Dark chocolate profiteroles, iced latte ice cream

Sticky toffee pudding, toffee sauce, clotted cream & vanilla ice (VGA)

2 COURSES: £28 PER PERSON • 3 COURSES: £36 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

Rye Bay scallops & Paddock Wood chorizo kebab, fennel & radish slaw (GF)

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)

Romney Marsh lamp rump, gratin Dauphinois, ratatouille, bobby beans, aged balsamic jus

Stonebass 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: £45 PER PERSON • 3 COURSES: £50 PER PERSON

Pre order required 7 days prior to the booking date

CHILDREN'S MENU

Starters

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

Soup of the day, bread (VG)
Hummus, vegetable sticks, flatbread (GFA)
Garlic & Mozzarella flatbread (V)
Autumn salad, organic quinoa, avocado & cucumber salad (

Main courses

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

Traditional fish & chips, mushy peas, tartare sauce
Sausages, chips, peas & gravy
Beef Burger, salad, cheddar, chips
Margherita pizza, mozzarella, plum tomato sauce
Ham & cheese Pizza, Kentish ham, mozzarella, plum tomato sauce
Pepperoni pizza, pepperoni, mozzarella, plum tomato sauce
Tomato pasta
Sunday roast available every Sunday: beef, chicken or polenta nut roast

Puddings

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

Selection of Callestick Farm Cornish fruit sorbets & ice creams
Cheddar cheese, biscuits, grapes, celery
Dark chocolate brownie, strawberry ice cream (GFA)
Seasonal crumble, vanilla ice cream

AFTERNOON TEA MENU

Afternoon Tea - £27.50 per person

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

Traditional plain & fruit scones, Tiptree jam, Cornish clotted cream
Selection of cakes

Unlimited tea and filtered coffee

Afternoon Tea with Fizz - £35 per person

A glass of Wildshark Supernova

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
Selection of cakes

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)
Carrot cake
Chocolate cake
Ashmore 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 Supernova brut on arrival / non-alcoholic alternative, or 175ml house wine

Unlimited tea and filtered coffee

£34 PER PERSON



PRIVATE DINING SHACKS

Welcome to the Adventure Shacks, a paradise of AI 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 £15.

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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