



## The Gun

Gun Hill  
Heathfield  
East Sussex  
TN21 0JU

01825 872361

*Contact our events team*

[eventsupport@elitepubs.com](mailto:eventsupport@elitepubs.com)

07712 265 655

---

[WWW.THEGUNHOUSE.CO.UK](http://WWW.THEGUNHOUSE.CO.UK)

---



ELITE PUBS  
Enjoy our family of dining pubs and bars

## Autumn/Winter Get Together 28<sup>th</sup> September- 31<sup>st</sup> March

*Step out of the everyday*





Welcome to 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.

## The Cannon Room



The Cannon Room can seat maximum 20 guests

## The Sussex Room



The Sussex Room can seat maximum 40 guests

## Menu 1

Available Monday to Friday, Lunch & Dinner  
From 10 guests

2 courses for £20 per person  
3 courses for £25 per person

Menu available to order on the day for parties up to 20 guests

Whilst you wait

Selection of freshly baked bread, olive oil, balsamic

### Starters

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

**Wild boar & Kentish Nduja scotch egg**, celeriac & apple remoulade

**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)

### Desserts

**Blueberry crème patisserie tartlets**, berries coulis (gf)

**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  
From 10 guests

3 courses for £30 per person

Menu available to order on the day for parties up to 20 guests

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

**Goat's curd salad**, Victoria plum, beetroot, rocket, pine nuts, shallot & honey  
vinaigrette (v, gf)

### Mains

**Aberdeen Angus beef burger**, pulled pork, smoked cheddar, burger sauce, apple &  
celeriac remoulade, chips

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

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

### Desserts

**Seasonal crumble**, vanilla ice cream

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

**Pickled blackberry panna cotta**, pomegranate sorbet

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 3

Available Monday to Saturday, Lunch & Dinner  
From 10 guests

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

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.

## Family Traditional Sunday Roast

Available from 3pm  
from 10 guests

1 main course £14

2 courses for £19

3 courses for £24

### Together boards to share

**Fish platter** – grilled red prawns, smoked salmon, marinated anchovies, Shetland mussels & cider, Gun smokie, Fennel, radish & cucumber salad, garlic & coriander crème fraiche, crusty bread

**The gun autumn board** – wild boar & nduja scotch egg, pickled onion, Ashmore cheddar, venison salami, wood pigeon breast, celeriac & apple remoulade, figs & cobnuts, crusty bread

### Mains

*Choose one roast for your whole party*

**Traditional sirloin of English beef, leg of lamb** infused with garlic & rosemary, roast potatoes, Yorkshire pudding, seasonal vegetables & gravy  
**Polenta nut roast**, roast potatoes, Yorkshire pudding, seasonal vegetables & gravy (v)

### Desserts

**Blueberry crème patisserie tartlets**, berries coulis (gf)  
**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.

## Children's Menu

**Starters:** Toddlers £1.95/ Children up to 12 years £2.95

Garlic Bread (v)  
Soup of the Day & Bread (v)  
Superfood salad, organic quinoa, pineapple, avocado (v)

**Mains:** Toddlers £3 / Children up to 12 years £5

**Margarita pizza**, tomatoes, mozzarella, basil (v)  
**Ham & mushroom pizza**, Kentish ham, mozzarella, tomatoes, mushrooms  
**Linguine, tomato sauce (v)**  
**Aberdeen Angus beef burger**, salad, chips  
**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 £1/Children up to 12 years £3

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

**Cheddar cheese**, biscuits, grapes  
**Seasonal crumble**, ice cream

Cold Drinks

**Frobisher's Juice** - Orange, Apple, Pineapple, Grapefruit, Cranberry 2.80  
**Frobisher's Fusion** - Apple & Raspberry, Apple & Mango, Orange & Passion Fruit 3  
**Bottle Green flavoured soft drinks** - Elderflower, Raspberry Lemonade, Apple 2.90  
**Children's Milkshakes** - Chocolate, Strawberry, Caramel, Vanilla 2.90

**Hot Drinks** 1.50

Hot Chocolate  
Decaf Babyccino  
Hot Milk

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.

## Wines That We Love!

### Sparkling

Prosecco Brut Borgo del Col Alto NV 27.00 per bottle  
Chapel Down Classic Brut NV 34.90 per bottle  
Champagne A.R. Lenoble Brut Intense NV 43.50 per bottle

### White

Sauvignon Blanc, Petite Abbaye, 2017 Val de Loire, Central France 21.80 per bottle  
Chapel Down Bacchus, 2016/17 Tenterden, England 25.30 per bottle  
Château Pajzos Dry Furmint 2016 Hungary 28.90 per bottle

### Red

Merlot, La Vigneau, 2017- IGP D'Oc Southern France 21.80 per bottle  
Chapel Down Union Red, 2016 Tenterden, England 25.30 per bottle  
Reserve Malbec Finca Sopenia 2017 Mendoza, Argentina 36.00 per bottle

### Rosé

Bobal Rosado Viento Aliseo 2016 La Mancha/Central Spain 22.70 per bottle  
Chapel Down English Rose 2017 Tenterden/England 25.30 per bottle

## Drinks Packages

Ideal for parties of 20

### Package one £190

3 Bottles Prosecco Brut Borgo del Col Alto NV  
3 Bottles Sauvignon Blanc Petite Abbaye 2017  
3 Bottles Merlot La Vigneau 2017

### Package two £270

3 Bottles Chapel Down Classic Brut NV  
3 Bottles Picpoul de Pinet Sel et de Sable 2017  
3 Bottles Reserve Malbec Finca Sopenia 2017

## Informal Package

Available Monday to Saturday  
From 10 guests

**Served from the bar for £14.95 per person**

Includes:

Glass of Prosecco  
½ a Wood fired sourdough pizza  
Seasonal platters to share

### **The Gun seasons**

Kentish ham, mushrooms, olives, artichoke, tomato sauce, mozzarella

### **Great threesome on wood pizza bread (v)**

Tomato, Mozzarella, basil

### **The fancy goat (v)**

Goat cheese, pumpkin, figs, caramelised onion, mint, cobnuts

### **Flaming Gun BBQ**

Korean pulled pork, pickled ginger, pineapple, mozzarella

**Fish platter** – grilled red prawns, smoked salmon, marinated anchovies, Shetland mussels & cider, Gun smokie, Fennel, radish & cucumber salad, garlic & coriander crème fraiche, crusty bread

**The gun autumn board** – wild boar & nduja scotch egg, pickled onion, Ashmore cheddar, venison salami, wood pigeon breast, celeriac & apple remoulade, figs & cobnuts, crusty bread

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.



## Buffet menu

Selection to choose from:

**Greek platter**, hummus, tzatziki & crudités (gf)

**Chilli ginger & coriander risotto fritters**, lime coconut yogurt (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**, tomato salsa (gf, df) - sup £1.00

**Spicy honey & mustard chipolatas**

**Baby pork ribs**, BBQ sauce (gf)

**Korean chicken wings** (gf)

**Yorkshire pudding, rare roast beef & horseradish** (gf)

**Mini beef burger** (gf)

**Selection of scones**, clotted cream, preserve

**Lemon, lime & orange cake** (df)

**Chocolate brownie** (df)

**Macaroons** (gf)

**Wookey hole Cheddar**, fruit chutney, savoury biscuits (gf)

**Selection of sandwiches**

Choose 7 items for £15

10 items for £18

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.

## Funeral Reception

- Afternoon gatherings-

Our experienced events coordinator is here to help you organise your wake & guide you through the event at a difficult time.

### Traditional afternoon teas

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 & coffee

£15.50 per person

### Buffet & coffees package

7 Buffet options

Unlimited tea & coffee

£17 per person

10 Buffet options with unlimited tea & coffee

£20 per person

### Funeral package

Arrival drink – beer, soft drink, 175 ml wine-

7 Buffet options

Unlimited tea & coffee

£21 per person

10 Buffet options, arrival drink

with unlimited tea & coffee

£23 per person

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.

## Upcoming Events

### Jason Lines playing swing & pop at the bar

Sunday 7th October – 4pm start  
Sunday 4th November – 4pm start  
Sunday 9th December – 4pm start

### Cocktail Masterclass

Thurs 4th Oct from 7pm

Hosted by our in-house Mixologist

*£25 per person including 3 cocktails. Limited space.*

### Elite Pub Club

*To keep in touch with our latest offers and events  
Sign up to our Elite Pub club via the link below*

<https://www.elitepubs.com/the-gun/elite-pubs-club>

Enjoy all the benefits for free  
Complimentary drink when you join!

## Terms & Conditions

### 1. Terms

All reservations for a large restaurant space, are made upon and are subject to the following Terms & Conditions and no variation thereof will be accepted. Written confirmation and the customer's signature will confirm acceptance of our Terms & Conditions.

### 2. Payment & Deposits

The Customer shall be required to pay a deposit to The Gun. The amount of deposit payable and the required date for receipt of the deposit are set out here: On booking a large restaurant booking - £10 per person deposit

### 3. Confirmation of booking

Bookings will only be regarded as confirmed upon receipt of a deposit payment and acknowledgement from the Customer by signing the T&CS, any changes to booking details must be made in writing and will be of no effect unless acknowledged in writing by The Events Coordinator.

These terms and conditions will apply to all bookings whether or not confirmation has been received.

### 4. Numbers

Final numbers of the booking must be sent to The Events Coordinator at least 1 week in advance of the booking. The deposit is put towards the final bill, a decrease of expected number of guests doesn't affect the deposit.

### 5. Cancellation by The Gun

- The Gun may cancel a booking without any liability being incurred whatsoever if: The venue is closed down due to events and circumstances beyond the control of The Gun such as fire, staff dispute or by order of the public authority. The Customer becomes insolvent or enters into liquidation/receivership. The Customer is in breach of any of the terms of this agreement.

### 6. Cancellation by the Customer

All cancellations by the Customer must be made in writing to The Events Coordinator.

### 7. Prices

All the prices in the quote are current at the time of going to print and are exclusive of service and other government taxes where appropriate. The VAT is however included in the quoted price. Elite Pubs reserves the right to amend prices to take into account any changes in the rate of VAT or other taxes

### 8. Menus

Set menus only are available although special dietary needs can be accommodated if arranged in advance. The menus change from season to season. The set menus and the wine list are subject to price changes throughout the year.

### 9. Possessions

Whilst the Gun takes every care to ensure the safety of possessions, items are left at your own risk and The Gun cannot take responsibility for any missing or damaged items.

### 10. Credit Card detail

A £10 per person deposit will be taken from the card details provided to secure your booking.