

The Rusty Gun Menu

Small Plates

Roast Smoked Ham, Pea & Celery Soup

With Crème Fraiche & Stone Baked Bread

£5.25

Sharing Antipasti

With Olives, Mozzarella, Slow Roasted Tomatoes & Peppers served with Bread

£5.50

Add a selection of cured meats (Minimum 2 persons, price per person)

£6.95

Beetroot, Roquefort & Pear Salad

With Toasted Pine Nuts & a Truffle Honey Vinaigrette

£5.95

Smoked Mackerel & Lemon Fishcakes

With Home Made Chunky Tartar Sauce, Salad & a Lemon Vinaigrette

£6.95

Crispy Duck & Spring Onion Bhajis

With a Hoisin & Soya Dip, Bean Sprouts, Cucumber & Spring Onion Salad

£6.95

Rusty Gun Seafood Cocktail

With Tiger Prawns, Poached Smoked Salmon, Crab & Chilli Mayonnaise, Microherbs & Brown Bread & Butter

£8.95

Le Rustique Camembert (For 2 people)

Marinated in Dry Sherry & Smoked Garlic, served with Warm Bread & a Tomato Relish

£10.95

And for something a little different

Smoked Salt Beef

With a Spaghetti of Pickled Carrots, Mooli & Cucumber, Raspberry & Chilli Vinegar, Horseradish & Dill Dressing & Soft Herbs

£7.95

Warm Rusty Gun Pork Stilton & Rosemary Crumble

With Apple Sauce, Peashoots, Egg & Spiced Port Jus

£7.95

Chicken Liver, Landes Foie Gras & Truffle Parfait

With Ginger Beer Compote & Brioche

£9.95

Pan Seared Shetland Scallops

With Sweet Potato, Rum & Ginger, Chorizo Jam & a Moroccan Lemon Vinaigrette

£9.95

Side Orders (all at £3 each)

Glazed Vegetables of the Day, Truffle Flavoured Mash, Garlic Salt Seasoned Fries, Green Salad with Tomato, Cucumber & Red Onion

Large Plates

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| Pea & Mint Risotto | £9.95 |
| Goats Cheese Fritters & a Tomato & Red Onion Emulsion | |
| Battered Haddock Fillet | £11.95 |
| In Traditional Rusty Gun Bitter Batter with Garlic Salt Seasoned String Fries & Pea Puree | |
| Pie & Mash | |
| Windermere Lake Beef & Bitter Crumble with Creamy Truffle Mash & Warm Spinach & Bacon Salad | £13.95 |
| Pan Roasted Corn Fed Chicken Supreme | |
| In a Honey, Ginger & Chilli Sauce with Oak Smoked Pancetta, Spring Onion Mash & Baby Spinach | £13.95 |
| Slow Roast Shank of Welsh Salt Marsh Lamb | |
| Cooked in Persian Spices served with Potato & Leek Cassoulet & a Harissa Dressing | £15.95 |
| Rusty Gun's Hand Made Fillet burger | £16.50 |
| With Bacon & Cheese, Home Made Burger Sauce, Shredded Gem Lettuce with Pickles & Garlic Salt Seasoned Fries | |
| Roast Rump of Beef & Frites | |
| 8oz Windermere Lake Rump of beef served Pink with a Slow Roasted Tomato, Sautéed Mushrooms, Onion Rings, Garlic Salted String Fries, Celeriac Coleslaw & a Peppercorn Sauce | £17.95 |

And for something a little different

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| Pan Fried Fillet of Lemon Sole | £16.95 |
| In a Brown Butter, Shrimp & Herb Sauce, Crispy Croquette of New Potato & Braised Gem Lettuce | |
| Taste of the Rusty Gun Pork | |
| Slow cooked Belly of Pork in Chinese Five Spice, Roasted Loin, Cheese & Chutney Sausage Roll, Pork Scratching, Apple Sauce, served with Creamy Leek & Potato Gratin | £18.95 |
| Smoked Haunch of Knebworth Park Venison Steak | |
| With Triple cooked Chips in Duck Fat, Pickled Red Cabbage & Smoked Tomato Jus | £20.95 |
| Home Smoked Fillet of Windermere Lake Beef | |
| With a Beef & Guinness Pie, Dauphinoise Potatoes, Celeriac Puree, Spinach & Madeira Sauce | £21.95 |

Puddings

Rusty Gun 'Upside Down' Cheesecake

With White & Dark Chocolate, Passionfruit, Honeycomb & Nougat

£5.95

Dark Chocolate Brownie

With Fire Roasted Hazelnuts & Pistachio Ice Cream

£5.95

Baileys and Toffee Brulee

With Lime, Rum & Crushed Biscotti

£5.95

Steamed Plum Pudding

Served with a Brandy Parfait & Spiced Red Currants

£5.95

Cheese Board

A selection of cheeses served with crisp bread and biscuits

£8.50

Selection Of Ice Cream – Please Ask Staff For More Details

Stickies

BOTH AMAZING WITH PUDDINGS OR ON THEIR OWN!

Yalumba Museum Reserve Muscat.

Deep amber dessert nectar

125ml £5.00

Yalumba Hand Picked Botrytis Viognier.

Rich and luscious

125ml £5.00

Prix Fixe

2 Courses Just £12.00

**Available Monday – Friday Lunch 12pm – 3pm
Early Evening Sunday – Thursday 5.30pm 6.30pm**

To Start

Soup of the Day Served with Crisp Bread

Smoked Mackerel & Lemon Fishcakes

With Crushed Peas, Salad & a Lemon Vinaigrette

Crispy Duck & Spring Onion Bhajis

With a Hoisin & Soya Dip, Bean Sprouts, Cucumber & Spring Onion Salad.

Roasted Red Pepper & Goats Cheese Salad

To Follow

Spiced Potato Stuffed Flatbread

Topped with Mediterranean Vegetables, Goats Cheese & a Tomato & Basil Sauce Served with a Mixed Herb Salad

Pie & Mash

Windermere Lake Beef & Bitter Crumble with Creamy Truffle Mash & Warm Spinach & Bacon

Maple Cured Thick Cut Bacon & Eggs

Served with Seasoned String Fries

Minute Steak

With Peppercorn Sauce, Fries & Salad

Battered Haddock Fillet

In Traditional Old Cannon Bitter Batter with Garlic Salt Seasoned String Fries & Pea Puree

Sunday Lunch

Join us on Sunday for Carvery roast

Served from 12.00 until 4.00 every Sunday

The Rusty Gun Roast

Rusty Gun Rare Breed Pork

OR

Roast Topside of Beef, served pink

All served with a selection Seasonal Vegetables from the Shop, Sea Salt Roasted Maris Piper Potatoes, Yorkshire pudding & gravy

£11.95

All with endless vegetables & potatoes!

Welcome to The Rusty Gun

We want you to enjoy yourself, come back and bring your friends. We believe The Rusty Gun has to be worth your journey, we have to be more interesting than other choices and delightfully different.

In order to achieve this we have set ourselves some principles:

Our Kitchen will always:

1. Use fresh premium ingredients and produce.
2. Be, as first choice, seasonal.
3. Make everything here, except perhaps our Swiss ice cream.
4. Rear and cook with our own Rusty Gun rare breed pork.
5. Use local game whenever available.
6. Be able to meet a special dietary need, just ask us.
7. Be clever with our energy use with induction and vacuum cooking techniques.
8. Recruit local passionate and dedicated young people.

We all thank you for coming.

Jollan D' Souza
Head Chef