

**BAR SNACKS AVAILABLE ALL DAY**

Chips 2.95 with curry sauce 3.80  
 Spicy wild boar sausages with chilli jam 4.20  
 Blythburgh pork crackling with apple sauce 3.25  
 Mixed olives 4.75  
 Aberdeen Angus meatballs with a tomato and basil sauce 5.00  
 Pork croquettes with romesco sauce 4.50

**CHAMPAGNE & SPARKLING**

	125ml	750ml
Tanners Prosecco Brut, DOC Treviso, NV. Italy	6.00	30.00
Tanners Cava Brut, Traditional Method NV. Spain	6.50	35.00
J. Dumangin Cuvée, Champagne. France		65.00

**WHITE**

	175ml	500ml	750ml
Rosario, Sauvignon Blanc, Chile. 2016	5.00	14.00	20.00
El Campesino, Unoaked Chardonnay, Chile 2016	5.50	16.00	24.00
Pulenta Estate Pinot Gris, Argentina. 2016	6.00	17.00	25.00
Cave de Saumur, Chenin Blanc, France. 2016	6.50	17.50	26.00
Gavi di Gavi, Bric Sassi, Roberto Sarotto, Italy. 2015	7.00	18.00	27.00
Muscadet de Servre et Maine, France. 2015	7.50	19.00	28.00
Picpoul de Pinet, Domaine de Peyreficade, France. 2016	7.75	21.00	31.00
Lugana DOC, Vigne Alte, Zeni, Italy. 2016	8.00	22.00	32.00

Full wine list available. Wines also available by 125ml glass

Vintages subject to availability

**SANDWICHES SERVED UNTIL 5PM**

Toasted honey roast ham and Lincolnshire poacher 7.50  
 Toasted goat's cheese and slow roast tomato 6.50  
 Cod fish finger and mushy peas 7.75  
 Toasted salt beef with dill pickle and mustard 7.75

**THE GUNTON ARMS****AUGUST 2017**

Celery soup with Binham blue 5.00  
 Whole dressed Cromer crab 10.50  
 Blythburgh pork belly with Bramley apple and pea shoots 7.00  
 Gunton smoked Loch Duart salmon with Irish soda bread 10.00  
 Mixed beets with cobnuts and Binham blue 7.50  
 A plate of Marsh Pig Coppa with rocket 9.00

**FROM THE ELK ROOM FIRE**

Sirloin steak 10oz 25.00  
 Rib of beef to share 62.00  
 Blythburgh pork chop 16.50  
 Pork and leek sausages with mash and onion gravy 14.50  
 Our Aberdeen Angus beef is hung for 28 days.  
 All steaks cooked on the open fire are served with goose fat roast potatoes and  
 Bramley apple or Béarnaise sauce

Cod fish fingers with chips and mushy peas 11:50  
 Ivor's crab pasta with chilli and coriander 14.00  
 Farmhouse chicken, bacon and leek pie 13.00  
 Slow roast shoulder of lamb with summer bubble and squeak 19.00  
 Pan fried seatrout fillet with seashore vegetables, Portland cockles and tiger prawns 18.00  
 Roast cod fillet with creamed leeks, bacon and peas 17.00  
 Gunton Venison tagine with cous cous and flat bread 16.00

**Chips**

Steamed marsh samphire with lemon and olive oil  
 Wayford Bridge tomato and basil salad  
 Grilled courgettes with marjoram  
 Chantenay carrots  
 Mixed leaf and herb salad  
 Red Duke of York potatoes  
 All sides 2.75 each

Lunch: 12 noon-3pm Dinner: 6-10pm

**DESSERTS**

Amedei chocolate mousse 6.00  
 Greengage and almond tart with clotted cream 6.50  
 White chocolate and strawberry cheesecake 7.00  
 An iced bowl of Kentish cherries 4.50  
 Mixed summer berry meringue 7.00  
 Ice cream and sorbets 2.50 per scoop  
 Somerset Capricorn, Wells Alpine & Wensleydale blue with chutney 7.00

**ROSÉ**

	175ml	500ml	750ml
Gunton Arms House Rose, Provence	4.50	12.00	
Tanners Rose, Cotes de Gascogne, France 2016	6.00	17.50	26.00
Domaine Saporale Rose, vin de Corse Sartene, Corsica 2014			36.00

**RED**

	175ml	500ml	750ml
Amanti del Vino Primitivo, Salento IGT, Italy. 2015	5.00	14.00	20.00
Efe Monastrell, Bodegas los Frailes, Spain. 2015	5.50	16.00	24.00
Valpolicella Classico, Lena di Mezzo, Italy. 2016	6.50	17.50	26.00
Cotes du Rhone, Domaine Saint Gayan, France. 2014	7.50	20.00	30.00
Chateaux d'Argadens, Bordeaux, France. 2012	8.00	21.50	32.00
Marques de Zearra, Rioja, Crianza, Spain. 2010	8.50	22.00	33.00
Malepere, Domaine Girard, Languedoc, France. 2015	8.75	22.50	34.00
Chénas, Rémi & Paola Benon, Beaujolais, France. 2015	9.00	24.00	36.00

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**TEA & COFFEE**

Americano, Cappuccino, Latte, Double Espresso 3.00, Espresso 2.00  
 English Breakfast, Cornish Earl Grey 3.00  
 Jasmine, Green Tea, Wild Rooibos, Chamomile, Peppermint 3.00  
 Hot chocolate 3.00

For Allergen advice, vegetarian & children's menus please ask a member of staff

A 10% discretionary service charge will be added to parties of 8 persons or more

Service not included. All prices are including of VAT