

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 cranberry sauce 3.25
- Venison kofta with mint yoghurt 3.00
- Salt beef croquettes with wholegrain mustard mayonnaise 4.50
- Potted salmon with toast 4.75
- Gunton venison sausage roll 3.50

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**DECEMBER 2017**

- Cauliflower soup with welsh rabbit toast 5.00
- Prawn and Weybourne crab with seashore vegetable salad and saffron aioli 12.00
- 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 pickled walnuts and Binham blue 7.50
- Stuffed rabbit loin with sloe jelly and pickles 8.50

FROM THE ELK ROOM FIRE

- Sirloin steak 10oz 25.00
 - Rib of beef to share 62.00
 - Blythburgh pork chop 16.50
 - Gunton venison sausages with mash and onion gravy 14.50
 - Red Deer rump 19.00
 - 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, Béarnaise sauce or Rowanberry jelly.

- 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 autumn bubble and squeak 19.00
- Pan fried seatrout fillet with seashore vegetables and Kings Lynn brown shrimps 17.00
- Roast Hake fillet with Padron peppers and chorizo 16.00
- Gunton venison stew with herb baked dumplings 16.00

Chips

- Cauliflower cheese (3.25)
- Sprout tops with chestnuts
- Heritage Chanteney carrots
- Mixed leaf and herb salad
- Honey roast parsnips
- Red Duke of York potatoes

All sides 2.95 each

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

DESSERTS

- Amedei chocolate marquise with caramel mandarins 7.00
- A Shipwrecked tart with clotted cream 7.00
- Sticky toffee pudding with vanilla ice cream 6.50
- Gunton honey cheesecake with stem ginger ice cream 7.00
- A shot of sloe gin jelly 3.50
- Ice cream and sorbets 2.50 per scoop
- Rosary, Wells Alpine & Wensleydale blue with chutney 7.00

ROSÉ

	175ml	500ml	750 ml
Tanners Rose, Cotes de Gascogne, France 2016	6.00	17.50	26.00
Domaine Saparale 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
Valpolicella Classico, Lena di Mezzo, Italy. 2016	6.50	17.50	26.00
Cotes du Rhone, Domaine Saint Gayan, France. 2015	7.50	20.00	30.00
Chateaux d'Argadens, Bordeaux, France. 2014	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, Flat White, Espresso, Macchiato 2.00
- Double Espresso, Double Macchiato 3.00
- Norfolk English Breakfast, Norfolk Earl Grey, Lady Nelson's Grey. 3.00
- China Green Tea, Red Bush, Peppermint, Nelson Blood Orange. 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