

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 Bramley apple sauce 3.25
 Cheddar cheese on onion puffs 3.50
 Aberdeen angus meatballs with a tomato and basil sauce 5.00
 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
Marie Demets Champagne Brut, France		55.00
J. Dumangin Cuvée, Champagne. France		68.00

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
Cave de Saumur, Chenin Blanc, France. 2016	6.75	18.00	27.00
Pulenta Estate Pinot Gris, Argentina. 2016	7.00	18.50	28.00
Gavi di Gavi, Bric Sassi, Roberto Sarotto, Italy. 2015	7.50	20.00	30.00
Muscadet de Servre et Maine, France. 2015	7.75	20.50	31.00
Picpoul de Pinet, Domaine de Peyreficade, France. 2016	8.00	21.50	32.00
Lugana DOC, Vigne Alte, Zeni, Italy. 2016	8.75	23.50	35.00

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

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

Service not included. All prices are including of VAT

THE GUNTON ARMS**FEBRUARY 2018**

Wild mushroom and tarragon soup 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
 Gunton Venison pastrami on rye with pickles 9.50

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
 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 14.50
 Farmhouse chicken, bacon and leek pie 13.00
 Slow roast lamb shoulder with Winter bubble and squeak 19.00
 Pan fried seatrout fillet with seashore vegetables and English mussels 17.00
 Roast Hake fillet with Padron peppers and chorizo 16.00
 Gunton venison stew with herb baked dumplings 16.00

Chips

Purple sprouting broccoli hollandaise
 Cavolo nero with garlic, chilli and orange
 Heritage Chanteney carrots
 Honey roast parsnips
 Mixed leaf and herb salad
 Red Duke of York potatoes

All sides 2.95 each

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

DESSERTS

Amedei chocolate and hazelnut mousse 7.00
 Sticky toffee pudding with butterscotch ice cream 6.50
 Bramley apple and almond tart with custard 6.00
 Vanilla cheesecake with Yorkshire rhubarb 7.00
 A shot of blood orange 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 Saporale Rose, vin de Corse Sartene, Corsica 2014			36.00

RED

	175ml	500ml	750ml
Amanti del Vino Primitivo, Salento IGT, Italy. 2015	5.75	15.00	23.00
Efe Monastrell, Bodegas los Frailes, Spain. 2015	7.00	18.50	28.00
Valpolicella Classico, Lena di Mezzo, Italy. 2016	7.50	20.00	30.00
Cotes du Rhone, Domaine Saint Gayan, France. 2015	8.00	21.50	32.00
Marques de Zearra, Rioja, Crianza, Spain. 2010	8.25	22.00	33.00
Chateaux d'Argadens, Bordeaux, France. 2014	8.50	22.50	34.00
Malepere, Domaine Girard, Languedoc, France. 2015	8.75	23.50	35.00
Chénas, Rémi & Paola Benon, Beaujolais, France. 2015	9.50	25.50	38.00

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TEA & COFFEE

Espresso, Macchiato 2.00
 Americano, Cappuccino, Latte, Flat White,
 Double Espresso, Double Macchiato 3.00
 Norfolk English Breakfast, Norfolk Earl Grey, Lady Nelson's Grey,
 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