

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

Aberdeen angus meatballs with a tomato and basil sauce 5.00

Cheddar cheese on onion puffs 3.50

Lamb kofta with red onion salad and tzatziki 4.50

Mixed olives 4.75

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 Gaujal, 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****APRIL 2018**

Wild garlic and potato soup 5.00

Prawn and Weybourne crab with cucumber noodle and wild garlic mayonnaise 12.00

Blythburgh pork belly with Bramley apple sauce 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 pickles and crab apple jelly 8.50

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 14.50

Farmhouse chicken, bacon and leek pie 13.00

Slow roast lamb shoulder with spring bubble and squeak 19.00

Pan fried seatrout fillet with mixed greens and Kings Lynn brown shrimp 18.00

Wild halibut with monks beard and Portland cockles 25.00

Salted beef brisket with horseradish mash and carrots 14.50

Chips

Cavolo nero with garlic, chilli and orange

Cauliflower cheese (3.50)

Buttered Chanteny carrots with chervil

Honey roast parsnips

Mixed leaf and herb salad

Pink fir potatoes

All sides 2.95 each

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

Chocolate and Hazelnut mousse with cream 7.00

Norfolk treacle tart with clotted cream 6.50

Buttermilk pudding with Norfolk rhubarb 6.50

Gunton honey cheesecake with stem ginger ice cream 7.00

A shot of Margarita 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