

**THE GUNTON ARMS**

**JUNE 2018**

Pea and mint soup 5.00

Weybourne crab & prawn salad with cucumber noodles & wild garlic mayonnaise 12.00

A plate of Marsh pig coppa with rocket and caperberries 9.50

Gunton smoked Loch Duart salmon with Irish soda bread 12.00

Mixed beets with pickled walnuts and Binham blue 7.50

Ham hock and green bean salad with shallot dressing 7.50

**DESSERTS**

Chocolate truffle torte with griottine cherries 7.00

Apricot and almond tart with clotted cream 7.00

Buttermilk pudding with Norfolk rhubarb 6.50

Strawberry and vanilla cheesecake 7.00

Elderflower jelly with vanilla ice cream 7.00

Ice cream and sorbets 2.50 per scoop

Rosary, Wells Alpine & Shropshire blue with chutney 7.00

**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 3.50

Aberdeen angus meatballs with a tomato and basil sauce 5.00

Brisket croquettes with barbecue sauce 4.50

Lamb Kofta with tzatziki and red onion salad 5.00

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

**WHITE**

175ml 500ml 750ml

Rosario, Sauvignon Blanc, Chile, 2017 5.00 14.00 20.00

El Campesino, Unoaked Chardonnay, Chile, 2016 5.50 16.00 24.00

Cave de Saumur, Chenin Blanc, France, 2017 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, 2016 7.50 20.00 30.00

Muscadet de Servre et Maine, Sur Lie, France, 2016 7.75 20.50 31.00

Picpoul de Pinet, Domaine Gaujal, France, 2017 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

**FROM THE ELK ROOM FIRE**

Sirloin steak 10oz 26.00

Rib of beef to share 65.00

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 12.00

Ivor's crab pasta with chilli and coriander 14.50

Farmhouse chicken, bacon and leek pie 14.00

Slow roast lamb shoulder with summer bubble and squeak 19.50

Pan fried seatrout fillet with seashore vegetables & King's Lynn brown shrimp 18.00

Roast hake fillet with Padron peppers and chorizo 16.00

Barbecue beef brisket with chips and slaw 16.00

**Chips**

Griddled courgettes with marjoram

Bunched baby carrots

Minted peas and broad beans

Wayford Bridge tomato and basil salad

Mixed leaf and herb salad

Linda potatoes

Sides 2.95 each

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

**ROSÉ**

175ml 500ml 750ml

Tanners Rosé, Côtes de Gascogne, France, 2017 6.00 17.50 26.00

Domaine Saporale Rosé, Vin de Corse Sartene, Corsica, 2016 42.00

**RED**

175ml 500ml 750ml

Amanti del Vino Primitivo, Salento IGT, Italy, 2016 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

Côtes du Rhône, Domaine Saint Gayan, France, 2015 8.00 21.50 32.00

Marques de Zearra, Rioja, Crianza, Spain, 2010 8.25 22.00 33.00

Chateau 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, 2016 9.50 25.50 38.00

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 7.75

Toasted goat's cheese and slow roast tomato 7.00

Cod fish finger and mushy peas 7.75

Toasted salt beef with dill pickle and mustard 8.00

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

Service not included. All prices are including of VAT

**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