

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
 Lamb kofta with red onion salad and tzatziki 5.00
 Aubergine and feta croquettes with romesco sauce 4.50
 Mixed Olives 4.75

CHAMPAGNE & SPARKLING

125ml 750ml

Tanners Prosecco Brut, DOC Treviso, NV, Italy 6.00 33.00
 Tanners Cava Brut, Traditional Method NV, Spain 6.50 35.00
 J. Dumangin Cuvée, Champagne, France 68.00

WHITE

175ml 500ml 750ml

Rosario, Sauvignon Blanc, Chile, 2017 5.00 14.00 20.00
 El Campesino, Unoaked Chardonnay, Chile, 2016 6.20 16.20 24.00
 Cave de Saumur, Chenin Blanc, France, 2017 8.50 22.20 33.00
 Pulenta Estate Pinot Gris, Argentina, 2016 8.50 22.20 33.00
 Gavi di Gavi, Bric Sassi, Roberto Sarotto, Italy, 2016 8.70 22.90 34.00
 Muscadet de Servre et Maine, Sur Lie, France, 2016 8.70 22.90 34.00
 Picpoul de Pinet, Domaine Gaujal, France, 2017 9.00 23.60 35.00
 Lugana DOC, Vigne Alte, Zeni, Italy, 2016 10.50 27.60 41.00

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

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

THE GUNTON ARMS**JULY 2018**

Pea and lovage soup 5.00
 Whole dressed Cromer crab 13.50
 Blythburgh pork belly with Bramley apple sauce 7.50
 Gunton-smoked Loch Duart salmon with Irish soda bread 10.00
 Mixed beets with Binham blue and pickled walnuts 7.50
 Jellied ham hock terrine with piccalilli 7.50

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

Minted peas and beans
 Bunched baby carrots
 Griddled courgettes with marjoram
 Wayford Bridge tomato and basil salad
 Mixed leaf and herb salad
 Linda potatoes
 Sides 2.95 each

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

DESSERTS

Chocolate truffle torte with griottine cherries 7.00
 Gooseberry and elderflower meringue pie 6.50
 Strawberry and vanilla cheesecake 7.00
 Summer berry and Champagne jelly with vanilla ice cream 7.00
 Buttermilk pudding with raspberries 6.50
 Ice cream and sorbets 2.50 per scoop
 Rosary, Wells Alpine & Shropshire blue with chutney 7.00

ROSÉ

175ml 500ml 750ml

Tanners Rosé, Côtes de Gascogne, France, 2017 6.70 17.60 26.00
 Domaine Saporale Rosé, Vin de Corse Sartene, Corsica, 2016 45.00

RED

175ml 500ml 750ml

Amanti del Vino Primitivo, Salento IGT, Italy, 2016 6.00 15.50 23.00
 Efe Monastrell, Bodegas los Frailes, Spain, 2016 7.20 18.80 28.00
 Valpolicella Classico, Lena di Mezzo, Italy, 2016 8.50 22.20 33.00
 Côtes du Rhône, Domaine Saint Gayan, France, 2015 8.50 22.20 33.00
 Malepere, Domaine Girard, Languedoc, France, 2015 8.70 22.90 34.00
 Marques de Zearra, Rioja, Crianza, Spain, 2010 8.70 22.90 34.00
 Chateau d'Argadens, Bordeaux, France, 2014 9.00 23.60 35.00
 Chénas, Rémi & Paola Benon, Beaujolais, France, 2016 10.50 27.60 41.00

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Vintages subject to availability

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