

**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  
 Bure Valley goat meatballs with oregano and tomato 5.00  
 Lamb kofta with red onion salad and tzatziki 5.00  
 Cheese puffs on onion 4.00  
 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****AUGUST 2018**

Celery and blue cheese soup 5.00  
 Weybourne crab and prawn salad with samphire and saffron aioli 12.00  
 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  
 Ham hock and runner bean salad with shallot dressing 7.00

**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 samphire & King's Lynn brown shrimp 18.00  
 Roast hake fillet with Basquaise peppers and chorizo 16.00  
 Barbecue beef brisket with chips and slaw 16.00

**Chips**

Bunched baby carrots  
 Griddled courgettes with marjoram  
 Minted peas and 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

**DESSERTS**

Chocolate truffle torte with griottine cherries 7.00  
 Norfolk summer pudding with clotted cream 7.00  
 Strawberry and vanilla cheesecake 7.00  
 Kentish cherry and almond slice with jersey cream 7.00  
 Classic peach melba 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
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

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

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