

BAR SNACKS AVAILABLE ALL DAY

Chips 2.95 with curry sauce 3.80
 Spicy wild boar sausages with chilli jam 4.20
 Pork and sage croquettes with barbecue sauce 4.50
 Aberdeen angus meatballs with a tomato and basil sauce 5.00
 Venison kofta with red onion salad and tzatziki 5.00
 Blythburgh pork crackling with Bramley apple sauce 3.50
 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, 2017 | 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, 2017 | 8.70 | 22.90 | 34.00 |
| Muscadet de Servre et Maine, Sur Lie, France, 2017 | 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, 2017 | 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 7.50
 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**SEPTEMBER 2018**

Forest mushroom and tarragon soup 5.00
 Weybourne crab and prawn salad with cucumber noodles 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
 Gunton smoked duck breast salad with pickled plum 9.50
 Mixed beets with Binham blue and pickled walnuts 7.50

FROM THE ELK ROOM FIRE

Sirloin steak 10oz 26.00
 Rib of beef to share 65.00
 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 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 autumn 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
 Gunton venison stew with herb baked dumpling 16.00

Chips

Heritage chantenay carrots with chervil
 Minted peas and beans
 Sprouting broccoli with garlic, chilli and orange
 Mixed leaf and herb salad
 Buttered Aura potatoes
 Sides 2.95 each

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

DESSERTS

Milk chocolate and coffee truffle with blackcurrant 7.00
 Seabuckthorn berry posset 6.50
 White chocolate and raspberry cheesecake 7.00
 Buttermilk pudding with honeyed fig 7.00
 Victoria plum and almond tart with clotted cream 7.00
 Ice cream and sorbets 2.50 per scoop
 Rosary, Vintage Walsingham & Wensleydale 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, 2017 | | | 45.00 |

RED

| | 175ml | 500ml | 750ml |
|--|-------|-------|-------|
| Amanti del Vino Primitivo, Salento IGT, Italy, 2017 | 6.00 | 15.50 | 23.00 |
| Valpolicella Classico, Lena di Mezzo, Italy, 2017 | 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, 2016 | 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