

**BAR SNACKS AVAILABLE ALL DAY**

Chips 2.95 with curry sauce 3.80  
 Spicy wild boar sausages with chilli jam 4.20  
 Pork Croquettes with romesco sauce 4.50  
 Aberdeen Angus meatballs with a tomato and basil sauce 5.00  
 Lamb kofta with red onion salad and tzatziki 5.00  
 Blythburgh pork crackling with Bramley apple sauce 3.50  
 Gunton Venison sausage roll 3.50

**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  
 Pulentia 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****OCTOBER 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 and peashoots 7.50  
 Gunton smoked Loch Duart salmon with Irish soda bread 10.00  
 Mixed beets with pickled walnuts and Binham blue 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

Venison sausages with mash and onion gravy 14.50

Red Deer rump 20.00

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 sauce, Béarnaise sauce or Rowanberry jelly

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 shoulder of lamb with Autumn bubble and squeak 19.00

Pan fried seatrout fillet with seashore vegetables and Kings Lynn brown shrimps 18.00

Roast cod fillet with fondant potato, baby gem, bacon, peas and cream sauce 16.00

Gunton venison stew with herb baked dumplings 16.00

**Chips**

Heritage Chantenay carrots with chervil

Cauliflower Cheese 3.50

Purple sprouting broccoli with orange, chilli and garlic

Mixed leaf and herb salad

Buttered Aura potatoes

Sides 2.95 each

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

Amedei chocolate mousse 7.00

Rice pudding with Rosehip jelly 6.00

Milk chocolate and ginger cheesecake 7.00

Buttermilk pudding with Gunton honey fig 7.00

Norfolk treacle tart with clotted cream 7.00

Ice cream and sorbets 2.50 per scoop

Rosary, Wells Alpine &amp; Wensleydale blue with chutney 7.00

**ROSÉ**

175ml 500ml 750ml

Tanners Rosé, Saint Mont, 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

Efe Monastrell, Bodegas los Frailes, Spain, 2017 7.20 18.80 28.00

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 &amp; 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 &amp; children's menus please ask a member of staff