

**BAR SNACKS AVAILABLE ALL DAY**

- Chips 2.95 with curry sauce 3.80
- Spicy wild boar sausages with chilli jam 5.00
- Aberdeen Angus meatballs with a tomato and basil sauce 5.00
- Pork Croquettes with romesco sauce 4.50
- 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
Crémant de Limoux, Languedoc, France	9.00	50.00
Crémant de Limoux Rose, Languedoc, France	9.00	50.00
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

Vintages subject to availability

**SANDWICHES SERVED UNTIL 5PM**

- Toasted honey roast ham and Lincolnshire poacher 7.50
- Toasted goat's cheese and slow roast tomato 6.50
- Ling fish finger and mushy peas 7.75
- Toasted salt beef with dill pickle and mustard 7.75

**THE GUNTON ARMS****NOVEMBER 2018**

- Roasted pumpkin 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
- A plate of marsh pig coppa with rocket and spiced pear 9.50

**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
- Gunton 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 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
- Pan fried seatrout fillet with seashore vegetables and Kings Lynn brown shrimp 18.00
- Roast cod fillet with creamed leeks, bacon and peas 16.00
- Slow roast shoulder of lamb with Winter bubble and squeak 19.00
- Gunton venison stew with herb baked dumplings 16.00

**Chips**

- Heritage Chantenay carrots with chervil
- Cauliflower Cheese 3.50
- Buttered Savoy cabbage
- Mixed leaf and herb salad
- Sprouting broccoli with chilli, garlic and orange
- Sides 2.95 each

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

For Allergen advice, vegetarian & children's menus please ask a member of staff

**DESSERTS**

- Amedei chocolate mousse 7.00
- Rice pudding with rosehip jelly 6.50
- Milk chocolate cheesecake with stem ginger ice cream 7.00
- A shot of Sloe gin jelly 3.50
- Bramley apple and almond tart with clotted cream 7.00
- Ice cream and sorbets 2.50 per scoop
- Rosary, Wells Alpine & 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
Le Petit Caboché, Rhone, France, 2017	8.00	21.00	32.00
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, 2015	9.00	23.60	35.00

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**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

Service not included. All prices are inclusive of VAT

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