

**BAR SNACKS AVAILABLE ALL DAY**

Chips 2.95 with curry sauce 3.80  
 Spicy wild boar sausages with chilli jam 4.20  
 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  
 Gunton venison sausage roll 3.50

**CHAMPAGNE & SPARKLING**

	125ml	750ml
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		72.00

**WHITE**

	175ml	500ml	750ml
Rosario, Sauvignon Blanc, Chile, 2017	5.90	14.70	21.00
El Campesino, Unoaked Chardonnay, Chile, 2017	6.60	16.70	24.00
Cave de Saumur, Chenin Blanc, France, 2017	8.70	22.70	33.00
Pulenta Estate Pinot Gris, Argentina, 2016	8.70	22.70	33.00
Gavi di Gavi, Bric Sassi, Roberto Sarotto, Italy, 2017	8.90	23.30	34.00
Muscadet de Servre et Maine, Sur Lie, France, 2017	8.90	23.30	34.00
Picpoul de Pinet, Domaine Gaujal, France, 2017	9.10	24.00	35.00
Lugana DOC, Vigne Alte, Zeni, Italy, 2017	10.50	28.00	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  
 Haddock fish finger and mushy peas 7.75  
 Toasted salt beef with dill pickle and mustard 7.75

**THE GUNTON ARMS****JANUARY 2019**

Celeriac and thyme soup 6.00

Weybourne crab and prawn salad with cucumber noodles and saffron aioli 12.00

Blythburgh pork belly with Bramley apple and pea shoots 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 quince jelly and rocket 9.50

**FROM THE ELK ROOM FIRE**

Sirloin steak 10oz 27.00

Rib of beef to share 65.00

Blythburgh pork chop 16.50

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 either Bramley apple or Béarnaise sauce

Haddock 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 shrimps 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

Mixed Winter greens

Cauliflower cheese 3.50

Mixed leaf and herb salad

Buttered Aura potatoes

Sides 2.95 each

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

Service not included. All prices are inclusive of VAT

**DESSERTS**

Amedei chocolate marquise with caramel mandarins 7.00

Norfolk treacle tart with clotted cream 7.00

Gunton honey cheesecake with stem ginger ice cream 7.00

Sticky toffee pudding with vanilla ice cream 6.50

A shot of sloe gin jelly 4.00

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	18.00	26.00
Domaine Saporale Rosé, Vin de Corse Sartene, Corsica, 2017			52.00

**RED**

	175ml	500ml	750ml
Amanti del Vino Primitivo, Salento IGT, Italy, 2017	6.30	16.00	23.00
Efe Monastrell, Bodegas los Frailes, Spain, 2017	7.70	20.00	29.00
Le Petit Caboché, Rhone, France, 2017	8.40	22.00	32.00
Côtes du Rhône, Domaine Saint Gayan, France, 2015	8.70	22.70	33.00
Marques de Zearra, Rioja, Crianza, Spain, 2010	8.90	23.30	34.00
Valpolicella Classico, Lena di Mezzo, Italy, 2017	8.90	23.30	34.00
Chateau d'Argadens, Bordeaux, France, 2015	9.10	24.00	35.00
Malepere, Domaine Girard, Languedoc, France, 2016	9.10	24.00	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

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

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