

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
 Blythburgh pork crackling with Bramley apple sauce 3.50
 Lamb kofta with red onion salad and tzatziki 5.00
 Gunton venison sausage roll 3.50
 Pork croquettes with romesco sauce 4.50

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, 2018	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, 2017	8.70	22.70	33.00
Gavi di Gavi, Bric Sassi, Roberto Sarotto, Italy, 2017	8.90	23.30	34.00
Muscadet de Sèvre et Maine, Sur Lie, France, 2017	8.90	23.30	34.00
Lugana DOC, Vigne Alte, Zeni, Italy, 2017	10.50	28.00	41.00

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

THE GUNTON ARMS**APRIL 2019**

Wild garlic and potato soup 6.00
 Prawn and Cromer crab salad with cucumber noodles and saffron aioli 12.00
 Gunton smoked Loch Duart salmon with Irish soda bread 10.00
 Mixed beets with pickled walnuts and Binham blue 7.50
 Blythburgh pork belly with Bramley apple and peashoots 7.50
 Ham hock terrine with piccalilli 7.50

FROM THE ELK ROOM FIRE

Sirloin steak 10oz 27.00
 Rib of beef to share 66.00
 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
 Albert Bartlett roast potatoes
 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
 Roast Hake fillet with Basquaise peppers and chorizo 16.00
 Pan fried seatrout fillet with seashore vegetables and Kings Lynn brown shrimp 18.00
 Slow roast shoulder of lamb with spring bubble and squeak 19.00
 Gunton venison stew with herb baked dumplings 16.00

Chips

Heritage Chantenay carrots with chervil
 Honey roast parsnips with thyme
 Purple sprouting broccoli hollandaise
 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

Chocolate and walnut brownie with chocolate sauce and vanilla ice cream 6.50
 Buttermilk pudding with Yorkshire rhubarb 6.50
 Vanilla and salt caramel cheesecake 7.00
 Rice pudding with quince jelly 6.00
 Norfolk treacle 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	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
Côtes du Rhône, Domaine Saint Gayan, France, 2015	8.70	22.70	33.00
Marques de Zearra, Rioja, Crianza, Spain, 2012	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

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

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