

**BAR SNACKS AVAILABLE ALL DAY**

Chips 3.25 with curry sauce 4.00  
 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  
 Blythburgh pork crackling with Bramley apple sauce 3.50  
 Gunton venison sausage roll 3.50  
 Mixed olives 4.75

**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, 2018	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, 2018	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, 2018	9.10	24.00	35.00
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  
 Haddock fish finger and mushy peas 7.75  
 Toasted salt beef with dill pickle and mustard 7.75

**THE GUNTON ARMS****MAY 2019**

Asparagus and Wild garlic soup 6.00  
 Prawn and Cromer crab salad with cucumber noodles and saffron aioli 12.00  
 Ham hock and Green bean salad with shallot dressing 7.50  
 Gunton smoked Loch Duart salmon with Irish soda bread 10.00  
 Portwood asparagus and feta salad 10.50  
 Blythburgh pork belly with Bramley apple and peashoots 7.50

**FROM THE ELK ROOM FIRE**

Sirloin steak 10oz 28.00  
 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.

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 shrimp 18.00  
 Roast cod fillet with creamed leeks, peas and bacon 16.00  
 Slow roast shoulder of lamb with spring bubble and squeak 19.00  
 Gunton venison stew with herb baked dumplings 16.00

**Chips**

Mixed spring greens  
 Buttered Chantenay carrots with chervil  
 Honey roast parsnips with thyme  
 Wayford Bridge tomato and basil salad  
 Mixed leaf and herb salad  
 Buttered Aura potatoes

Sides 3.25 each

**DESSERTS**

Chocolate truffle torte with griottine cherries 7.00  
 Buttermilk pudding with Norfolk rhubarb 6.50  
 Vanilla and salt caramel cheesecake 7.00  
 Sea Buckthorn berry posset 6.50  
 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, 2018	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, 2016	8.70	22.70	33.00
Marques de Zearra, Rioja, Crianza, Spain, 2014	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, 2017	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

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

Lunch: 12 noon-3pm Dinner: 6pm-10pm  
 Service not included. All prices are inclusive of VAT

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