

BAR SNACKS AVAILABLE ALL DAY

Chips 3.25 with curry sauce 4.00
 Spicy wild boar sausages with chilli jam 4.20
 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 4.00
 Cheddar cheese on onion puffs 4.00
 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

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
 Cod fish finger and mushy peas 7.75
 Toasted salt beef with dill pickle and mustard 7.75

THE GUNTON ARMS**JUNE 2019**

Pea and asparagus 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
 Mixed beets with pickled walnuts and Binham Blue 7.50
 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

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 & Kings Lynn brown shrimp 18.00
 Roast cod fillet with chorizo and Padron peppers 16.00
 Slow roast shoulder of lamb with summer bubble and squeak 19.00
 Barbeque beef brisket with chips and slaw 16.00

Chips

Bunched carrots with chervil
 Mixed summer greens
 Wayford Bridge tomato and basil salad
 Minted peas and beans
 Mixed leaf and herb salad
 Buttered Aura potatoes

Sides 3.25 each

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

DESSERTS

Chocolate truffle torte with griottine cherries 6.50
 Buttermilk pudding with raspberries 6.50
 Norfolk strawberry and white chocolate cheesecake 7.00
 Elderflower jelly with vanilla ice cream 6.50
 Apricot 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	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

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