

BAR SNACKS AVAILABLE ALL DAY

- Chips 3.25 with curry sauce 4.00
- Spicy wild boar sausages with chilli jam 4.20
- Sticky pork belly with pickled red cabbage 5.00
- Blythburgh Pork crackling with Bramley apple sauce 4.00
- Aberdeen Angus meatballs with a tomato and basil sauce 5.00
- Lamb kofte with tzatziki and red onion 5.00
- Beef brisket croquettes with barbecue 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, 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
Muscadet de Servre et Maine, Sur Lie, France, 2017	8.90	23.30	34.00
Gavi di Gavi, Bric Sassi, Roberto Sarotto, Italy, 2018	9.10	24.00	35.00
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**SEPTEMBER 2019**

- Cauliflower soup with cheese straw soup 6.00
- Prawn and Cromer crab salad with cucumber noodles and saffron aioli 12.00
- Ham hock and runner bean salad with shallot dressing 7.50
- Mixed beets with pickled walnuts and Binham Blue 7.50
- Gunton smoked Loch Duart salmon with Irish soda bread 10.00
- 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
- Pork and leek 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
- 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
- Pan fried hake fillet with padron peppers and chorizo 16.00
- Slow roast shoulder of lamb with summer bubble and squeak 19.00
- Barbecue beef brisket with chips and summer slaw 14.50

Chips

- Griddled courgette with oregano
- Chantenay carrots with chervil
- Minted peas and beans
- Wayford Bridge tomato and basil salad
- Mixed leaf and herb salad
- Buttered Sharpe's Express potatoes

DESSERTS

- Amedei chocolate mousse 6.50
- Gunton apple and blackberry jelly with ice cream 6.50
- Victoria plum and almond tart with clotted cream 7.00
- Norfolk raspberry and white chocolate cheesecake 7.00
- Iced pistachio parfait with griottine cherries 7.50
- Ice cream and sorbets 2.50 per scoop
- Rosary, Wells Alpine & Wensleydale blue with chutney 7.00

ROSÉ

	175ml	500ml	750ml
Tanners Rosé, Côtes De Gascogne, France, 2018	6.70	18.00	26.00
Domaine Saporale Rosé, Vin de Corse Sartene, Corsica, 2017			53.00

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, 2018	9.10	24.00	35.00
Chateau d'Argadens, Bordeaux, France, 2015	9.30	24.50	36.00
Malepere, Domaine Girard, Languedoc, France, 2017	9.30	24.50	36.00

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