

**BAR SNACKS AVAILABLE ALL DAY**

Chips 3.25 with curry sauce 4.00  
 Spicy wild boar sausages with chilli jam 4.20  
 Blythburgh Pork crackling with Bramley apple sauce 4.00  
 Aberdeen Angus meatballs with a tomato and basil sauce 5.00  
 Spiced pork and chorizo croquettes with romesco sauce 5.00  
 Mixed olives 4.75  
 Gunton venison kofta with tzatziki and red onion salad 5.00

**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
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

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

Service not included. All prices are inclusive of VAT

**THE GUNTON ARMS****MARCH 2020**

Potato and wild garlic soup 6.00  
 Prawn and Cromer crab salad with cucumber noodles and saffron aioli 12.00  
 Ham hock terrine with piccalilli 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 pea shoots 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 Red deer rump 20.00  
 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 goose fat roast potatoes and  
 Bramley apple sauce, Béarnaise or Quince jelly.

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  
 Sea trout fillet with seashore vegetables and Kings Lynn brown shrimp 18.00  
 Slow roast shoulder of lamb with Winter bubble and squeak 19.00  
 Fillet of cod with Purple sprouting broccoli and new season garlic pesto 16.00

Gunton venison stew with herb baked dumplings 16.00

Chips

Purple sprouting broccoli with chilli, garlic and orange

Honey roast parsnips with thyme

Heritage Chantenay carrots with chervil

Mixed leaf and herb salad

Buttered Red King Edward potatoes

Sides 3.25 each

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

**DESSERTS**

Chocolate truffle torte with Griottine cherries 7.00  
 Sticky toffee pudding with vanilla ice cream 7.00  
 Prune, Armagnac and almond tart with clotted cream 6.75  
 Blood orange and Portobello Road gin jelly shot 3.75  
 Norfolk rhubarb and vanilla cheesecake 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, 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
Marques de Zearra, Rioja, Crianza, Spain, 2014	8.90	23.30	34.00
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

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