

**BAR SNACKS AVAILABLE ALL DAY**

Chips 3.25 with curry sauce 4.00  
 Spiced wild boar sausages with chili jam 4.20  
 Blythburgh pork crackling with Bramley apple sauce 4.00  
 Mixed olives 4.75  
 Sticky maple pork belly with pickled red cabbage 5.00  
 Potted salmon with toast 4.75  
 Spiced 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
J. Dumangin Cuvée, Champagne, France		72.00

**WHITE**

	175ml	500ml	750ml
Rosario, Sauvignon Blanc, Chile, 2019	5.90	14.70	21.00
El Campesino, Unoaked Chardonnay, Chile, 2018	6.60	16.70	24.00
Cave de Saumur, Chenin Blanc, France, 2018	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, 2018	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, 2018	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 2020**

Forest mushroom and tarragon soup 5.00  
 Deep fried Cod cheeks with Caper mayonnaise 7.50  
 Jellied ham hock terrine with piccalilli 8.00  
 Mixed beets with pickled walnuts and Binham Blue 7.50  
 Gunton smoked Loch Duart salmon with Irish soda bread 11.50  
 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 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 Goose fat roast potatoes  
 Bramley apple or Béarnaise sauce

Cod fish fingers with chips and mushy peas 12.50  
 Ivor's crab pasta with chilli and coriander 14.50  
 Farmhouse chicken, bacon and leek pie 14.00 (25 minutes)  
 Sea trout fillet with Scottish girolles and Kings Lynn brown shrimp 18.00  
 Grilled chicken thighs, pomegranate with sumac and hummus 16.00  
 Roast fillet of cod with Padron peppers and chorizo 16.00  
 Barbeque beef brisket with chips and summer slaw 17.50

**Chips**

Grilled courgettes with oregano  
 Minted peas and beans  
 Chantenay carrots with chervil  
 Wayford bridge tomato and lovage salad  
 Mixed leaf and herb salad  
 Buttered Red Duke of York potatoes

Sides 3.25 each

**DESSERTS**

Chocolate truffle torte with griottine cherries 6.50  
 Mixed berry meringue 6.50  
 Buttermilk pudding with Gunton honeyed fig 6.75  
 Raspberry and white chocolate cheesecake 7.00  
 Victoria plum and almond tart with clotted cream 7.00  
 Ice cream and sorbets 2.75 per scoop  
 Clara, Walsingham and Blacksticks blue with chutney 7.50

**ROSE**

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

Service not included. All prices are inclusive of VAT

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