

**THE GUNTON ARMS
DECEMBER 2020**

SEASONAL DRINKS

Mulled wine 5.00
 Espresso Martini 8.50
 Chefs Margarita 8.00
 Old Fashioned 9.00
 Negroni 9.50
 Walnut & Apple Brandy 9.00
 Manhattan 9.00

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
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, 2019	8.70	22.70	33.00
Muscadet de Servre et Maine, Sur Lie, France, 2018	8.90	23.30	34.00
Picpoul de Pinet, Domaine Gaujal, France, 2018	9.10	24.00	35.00
Zeni, Vignealte, Lugana DOC, Italy, 2019	10.50	28.00	41.00
Castro Valdes, Albarino, Rias Baixas, Spain, 2018	10.50	28.00	41.00

SHERRY, PORT & DESSERT WINE 100ml / Bottle

Pedro Ximenez, sweet sherry 9.20 / 46.00
 Tanners LBV Port 2013 6.90 / 51.00
 Noval Tawny Port 10 Y.O. 9.90 / 74.00
 L'Ancienne Cure Monbazillac 7.60 / 49.00

Service not included. All prices are inclusive of VAT

Cauliflower soup with hazelnut pesto 6.00
 Deep fried cod cheeks with caper mayonnaise 8.00
 A plate of Marsh pig coppa with spiced pear and rocket 10.00
 Whipped beetroot and walnut hummus with feta and flatbread 9.00
 Gunton smoked Loch Duart salmon with Irish soda bread 11.50
 Blythburgh pork belly with Bramley apple and pea shoots 8.50

FROM THE ELK ROOM FIRE

Sirloin steak 10oz 28.00
 Rib of beef to share 75.00
 Blythburgh pork chop 17.00
 Gunton Red deer rump 21.00
 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 Goose fat roast potatoes
 Bramley apple, Béarnaise sauce or Rowanberry jelly
 Cod fish fingers with chips and mushy peas 13.50
 Ivor's crab pasta with chilli and coriander 15.20
 Farmhouse chicken, bacon and leek pie (25 minutes) 14.50
 Halibut fillet with saffron, chorizo and chickpea stew 20.00
 Slow roast shoulder of lamb with winter bubble and squeak 21.00
 Roast fillet of cod with creamed leeks, peas and bacon 18.00
 Gunton venison stew with herb baked dumplings 16.50

Chips

Sprout tops with chestnuts
 Honey roast parsnips with thyme
 Chantenay carrots with chervil
 Mixed leaf and herb salad
 Buttered Sharpe's express potatoes

Sides 3.50 each

DESSERTS

Chocolate marquise with caramel mandarins 7.00
 Sticky toffee pudding with ice cream 6.50
 Gunton honey cheesecake with stem ginger ice cream 7.00
 A shipwrecked tart with clotted cream 7.00
 A shot of Sloe gin jelly 4.25
 Ice cream and sorbets 2.75 per scoop
 Clara, Walsingham and Blacksticks blue with chutney 7.50

ROSÉ

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

RED

	175ml	500ml	750ml
Amanti del Vino Primitivo, Salento IGT, Italy, 2019	6.30	16.00	23.00
Xenysel, Monastrell, Jumilla, Spain, 2018	7.70	20.00	29.00
Domaine Saint Gayan, Cotes du Rhone, France, 2017	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, 2016	9.30	24.50	36.00
Domaine Girard, Malepere, 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

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