

## THE GUNTON ARMS

**JULY 2021**

Pea and Lovage soup 6.00

Whole dressed Cromer crab 11.50

Ox heart tomato and burrasa salad with pesto 9.50

Gunton smoked Loch Duart salmon with Irish soda bread 9.50

Mixed beets with pickled walnuts and Binham blue 8.00

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 17.50

Pork and leek sausages with mash and onion gravy 15.00

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 13.50

Ivor's crab pasta with chilli and coriander 15.20

Farmhouse chicken, bacon & leek pie 14.50

Pan fried Seatrout fillet with Manilla clams and seashore vegetables 21.00

Slow roast lamb shoulder with summer bubble and squeak 21.00

Roast fillet of cod with Piperade and spinach 18.00

Barbeque beef brisket with chips and slaw 18.00

Chips

Minted peas & beans

Griddled courgettes with oregano

Bunched carrots with chervil

Wayford bridge tomato and Lovage salad

Mixed leaf and herb salad

Buttered Rattie potatoes

Sides 3.50 each

### BAR SNACKS AVAILABLE ALL DAY

Chips 3.50 with curry sauce 4.25

Aubergine and feta croquettes with Romesco sauce 5.00

Blythburgh pork crackling with Bramley apple sauce 5.00

Lamb kofta with tzatziki and red onion salad 5.00

Aberdeen Angus meatballs and tomato sauce 5.00

Mixed olives 4.75

Spicy wild boar sausages with chilli jam 6.00

### CHAMPAGNE & SPARKLING

	125ml	750ml
Tanners Cava Brut, Traditional Method NV, Spain	7.00	34.00
Crémant de Limoux, Languedoc, France	9.00	48.00
Crémant de Limoux Rose, Languedoc, France	9.00	48.00
J. Dumangin Cuvée, Champagne, France	13.00	76.00

### WHITE

	175ml	500ml	750ml
Domaine de L'Anglade, Blanc, Provence, France	4.50	14.00	
Rosario, Sauvignon Blanc, Chile, 2019	6.00	15.00	22.00
El Campesino, Unoaked Chardonnay, Chile, 2020	6.00	15.00	22.00
Cave de Saumur, Chenin Blanc, France, 2020	8.00	23.00	33.00
Muscadet de Servre et Maine, Sur Lie, France, 2020	9.00	24.00	35.00
Picpoul de Pinet, Domaine Gaujal, France, 2018	9.25	25.00	37.00
Figini, Gavi di Gavi, DOCG, Piedmont, Italy, 2020	10.00	28.00	41.00
Zeni, Vignealte, Lugana DOC, Italy, 2019	11.00	29.00	42.00
Castro Valdes, Albarino, Rias Baixas, Spain, 2019	11.00	29.00	42.00

### SHERRY, PORT & DESSERT WINE 100ml / Bottle

Pedro Ximenez, sweet sherry 9.00 / 46.00

La Gitana Manzanilla 6.00 / 30.00

Tanners LBV Port 2013 7.00 / 53.00

Noval Tawny Port 10 Y.O. 10.00 / 72.00

L'Ancienne Cure Monbazillac 8.00 / 29.00 (1/2 Bottle)

Service not included. All prices are inclusive of VAT

### DESSERTS

Chocolate truffle torte with griottine cherries 7.25

Buttermilk pudding with Norfolk raspberries 6.75

Suffolk strawberry and white chocolate cheesecake 7.25

Apricot and almond tart with clotted cream 7.00

Summer berries in Champagne jelly with ice cream 6.75

Ice cream and sorbets 2.75 per scoop

Clara, Wells Alpine and Blacksticks blue with chutney 7.75

### ROSÉ

	175ml	500ml	750ml
Domaine, de L'Anglade, Rosé, Provence, France	4.50	14.00	
Tanners Rosé, Côtes De Gascogne, France, 2020	8.00	19.00	27.00
Domaine Saporale Rosé, Vin de Corse Sartene, Corsica, 2020			55.00

### RED

	175ml	500ml	750ml
Domaine de L'Anglade, Rouge, Provence, France	4.50	14.00	
Amanti del Vino Primitivo, Salento IGT, Italy, 2020	6.00	17.00	24.00
Xenysel, Monastrell, Jumilla, Spain, 2019	8.00	22.00	32.00
Domaine Saint Gayan, Cotes du Rhone, France, 2017	9.00	24.00	35.00
Marques de Zearra, Rioja, Crianza, Spain, 2015	9.00	24.00	35.00
Domaine Girard, Malepere, Languedoc, France, 2018	9.25	25.00	37.00
Chateau d'Argadens, Bordeaux, France, 2016	9.50	26.00	38.00
Hors Pistes, Pinot Noir, IPG, Pays D'OC, 2019	10.50	28.00	41.00

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