

THE GUNTON ARMS

AUGUST 2021

Pea and mint soup 6.00

Whole dressed Cromer crab 13.50

Crisp halloumi and pea salad with sweet chilli 7.50

Gunton smoked Loch Duart salmon with Irish soda bread 12.50

Mixed beets with pickled walnuts and Binham blue 8.50

Blythburgh pork belly with Bramley apple and pea shoots 9.00

FROM THE ELK ROOM FIRE

Sirloin steak 10oz 29.00

Rib of beef to share 78.00

Blythburgh pork chop 18.00

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 14.00

Ivor's crab pasta with chilli and coriander 16.00

Farmhouse chicken, bacon & leek pie (25 minutes) 15.00

Pan fried seatrout fillet with seashore vegetables & Portland cockles 22.00

Slow roast shoulder of lamb with summer bubble and squeak 22.00

Roast fillet of cod with creamed leeks, bacon and peas 19.00

Barbecue beef brisket with chips and slaw 18.50

Chips

Minted peas and beans

Griddled courgettes with oregano

Bunched carrots with chervil

Wayford bridge tomato and Lovage salad

Mixed leaf and herb salad

Buttered Ratte potatoes

Sides 3.50 each

Lunch: 12 noon-3pm Dinner: 5.30pm-9.30pm

Service not included. All prices are inclusive of VAT

BAR SNACKS AVAILABLE ALL DAY

Chips 3.50 with curry sauce 4.25

Aubergine and feta croquettes with romesco sauce 5.00

Lamb kofta with tzatziki and red onion salad 5.00

Aberdeen Angus meatballs and tomato sauce 5.00

Spicy wild boar sausages with chilli jam 6.00

Blythburgh Pork crackling with Bramley apple sauce 5.00

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 / 58.00

DESSERTS

Chocolate truffle torte with griottine cherries 7.25

Buttermilk pudding with Gunton plums 6.75

Suffolk strawberry and white chocolate cheesecake 7.25

Greengage and almond tart with clotted cream 7.00

Summer berry meringue 7.25

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

A 10% discretionary service charge will be added to parties of 6 persons or more

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