

THE GUNTON ARMS

OCTOBER 2021

Spiced Pumpkin soup 6.00

Deep fried cod cheeks with caper mayonnaise 9.50

Gunton smoked Loch Duart salmon with Irish soda bread 12.50

Middlewhite pork terrine with quince jelly and cornichons 9.00

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 34.00

Rib of beef to share 80.00

Blythburgh pork chop 18.00

Gunton Venison sausages with mash and onion gravy 15.00

Gunton Red Deer rump 23.00

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, Béarnaise sauce or Rowanberry jelly

Cod fish fingers with chips and mushy peas 14.00

Ivor's crab pasta with chilli and coriander 16.00

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

Roast Seatrout fillet with seashore vegetables and Portland cockles 22.00

Slow roast shoulder of lamb with autumn bubble and squeak 25.00

Roast fillet of Halibut with cobnut pesto and Scottish girolles 24.00

Gunton venison stew with herb baked dumpling 18.50

Chips

Cavolo nero with orange, garlic and chilli

Honey Glazed parsnips with thyme

Heritage Chantenay carrots with chervil

Mixed leaf and herb salad

Buttered Helena 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

Gunton venison sausage roll 4.50

Aubergine and feta croquettes with romesco sauce 5.00

Lamb kofta with tzatziki and red onion salad 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



Through the month of October The Gunton Arms is proudly supporting the Royal Osteoporosis Society in it's campaign to raise awareness. A recommended £1 per cover will be added to your bill unless otherwise instructed.

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

DESSERTS

Amedei chocolate mousse 7.25

Buttermilk pudding with Gunton honey fig 6.75

Amaretto cheesecake with raspberry 7.25

Treacle tart with clotted cream 7.00

A shot of Sloe Gin jelly 4.00

Ice cream and sorbets 3.00 per scoop

Kidderton ash, 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			55.0

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