

## THE GUNTON ARMS

### EXAMPLE WEB MENU NOVEMBER 2021

Spinach and potato soup with herb croutons 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 cornichons and crab apple jelly 10.00  
 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  
 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 and leek pie (25 minutes) 15.00  
 Seatrout fillet, seashore vegetables and saffron cream Brancaster mussels 22.00  
 Slow roast shoulder of lamb with autumn bubble and squeak 25.00  
 Roast halibut fillet with creamed sea beet and wild mushrooms 24.00  
 Gunton venison stew with herb dumplings 18.50

#### Chips

Cauliflower cheese (4.00 )  
 Cavolo Nero with garlic, chilli and orange  
 Heritage Chantenay carrots with chervil  
 Mixed leaf and herb salad  
 Buttered Pink Fir Apple potatoes  
 Sides 3.75 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  
 Falafel with harissa mayonnaise 5.00  
 Gunton venison kofta with tzatziki and red onion salad 5.00  
 Spicy wild boar sausages with chilli jam 6.00  
 Blythburgh pork crackling with apple sauce 5.00  
 Gunton venison sausage roll 4.75

#### 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, 2021	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

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

#### DESSERTS

Amedei chocolate mousse 7.25  
 Sticky toffee pudding with vanilla ice cream 7.25  
 Amaretto cheesecake with raspberry 7.25  
 Norfolk 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, Walsingham 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, 2018	9.00	24.00	35.00
Marques de Zearra, Rioja, Crianza, Spain, 2015	9.00	24.00	35.00
Domaine Girard, Malepere, Languedoc, France, 2019	9.25	25.00	37.00
Chateau d'Argadens, Bordeaux, France, 2017	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