

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 Bramley 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

**THE GUNTON ARMS
JANUARY 2022 WEB MENU**

- Jane Grigson's curried parsnip soup 6.00
- Deep fried cod cheeks with caper mayonnaise 8.50
- Middle white pork terraine with sloe jelly and pickles 9.00
- 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 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 Bearnaise 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 with seashore vegetables and King's Lynn brown shrimps 22.00
- Slow roast shoulder of lamb with Winter bubble and squeak 25.00
- Roast halibut fillet with creamed sea beet and wild mushrooms 24.00
- Ryeland mutton chop curry with rice and naan 18.50

Chips

- Buttered January king cabbage
- Honey roasted parsnips with thyme
- Heritage Chantenay carrots with chervil
- Mixed leaf and herb salad
- Buttered Maris Peer Potatoes

Sides 3.75 each

Lunch : 12noon - 3pm Dinner :5:30pm—9. 30pm

DESSERTS

- Chocolate truffle torte with griottine cherries 7.25
- Sticky toffee pudding with vanilla ice cream 7.25
- Gunton honey cheesecake with stem ginger ice cream 7.25
- Bramley apple and almond tart with clotted cream 7.00
- A shot of sloe gin jelly 4.00
- Ice cream and sorbets 3.00 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 Saparale Rosé, Vin de Corse Sartene, Corsica, 2020			55.00

RED

	175ml	500ml	750ml
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

A 10% discretionary service charge will be added to parties of 6 persons or more
Service not included. All prices are inclusive of VAT