

**BAR SNACKS AVAILABLE ALL DAY**

Chips 3.75 with curry sauce 4.50  
 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  
 Potted salmon with toast 5.00  
 Mixed olives 5.50

**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
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
Taska, Regaleali, Bianco de Sicilia, Italy, 2019	9.50	25.75	38.00
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

**THE GUNTON ARMS  
WEB MENU JUNE 2022**

Portwood asparagus soup 6.00  
 Whole dressed Cromer crab 14.50  
 Deep fried monkfish cheeks with caper mayonnaise 12.50  
 Gunton smoked Loch Duart salmon with Irish soda bread 12.75  
 Portwood asparagus and feta salad with shallot dressing 12.50  
 Blythburgh pork belly with Bramley apple and pea shoots 10.00

**FROM THE ELK ROOM FIRE**

Sirloin steak 10oz 36.00  
 Rib of beef to share 90.00  
 Blythburgh pork chop 19.50  
 Pork and leek sausages with mash and onion gravy 17.00  
 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

Cod fish fingers with chips and mushy peas 15.00  
 Ivor's crab pasta with chilli and coriander 17.00  
 Farmhouse chicken, bacon and leek pie (25 minutes) 15.00  
 Seatrout fillet with seabeeet and Portland cockles 22.00  
 Slow roast lamb shoulder with spring bubble and squeak 25.00  
 Roast halibut fillet with Portwood asparagus and Cromer crab 24.00  
 Barbeque beef brisket with chips and slaw 19.50

**Chips**

Heritage Chantenay carrots with chervil  
 Mixed spring greens  
 Mixed leaf and herb salad  
 Buttered Maris Peer Potatoes  
 Sides 3.75 each

**DESSERTS**

Amedei chocolate mousse 7.50  
 Buttermilk pudding with Suffolk raspberries 7.25  
 Norfolk strawberry and white chocolate cheesecake 7.50  
 Apricot and almond tart with clotted cream 7.25  
 Summer berries in Champagne jelly with vanilla ice cream 6.75  
 Ice cream and sorbets 3.25 per scoop  
 Rosary, Wells alpine and Blacksticks blue with chutney 9.00

**ROSÉ**

	175ml	500ml	750ml
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
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

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

Service not included. All prices are inclusive of VAT

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

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