

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
- Falafel with wild garlic aioli 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 MAY 2022**

- Portwood asparagus and wild garlic 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
- Sea trout fillet with monksbeard and Dorset clams 22.00
- Slow roast lamb shoulder with spring bubble and squeak 25.00
- Roast halibut fillet with Portwood asparagus and Cromer crab 24.00
- Salt beef with horseradish mash and carrots 17.50

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 Norfolk rhubarb 7.25
- Norfolk strawberry and white chocolate cheesecake 7.50
- Bramley apple and almond tart with clotted cream 7.25
- Elderflower 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