

**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  | 36.00 |       |
| Crémant de Limoux, Languedoc, France               | 9.00  | 49.00 |       |
| Crémant de Limoux Rose, Languedoc, France          | 9.00  | 52.00 |       |
| J. Dumangin Cuvée, Champagne, France               | 13.00 | 76.00 |       |
| <b>WHITE</b>                                       |       |       |       |
|                                                    | 175ml | 500ml | 750ml |
| Rosario, Sauvignon Blanc, Chile, 2021              | 6.00  | 15.75 | 23.00 |
| El Campesino, Unoaked Chardonnay, Chile, 2020      | 6.00  | 15.75 | 23.00 |
| Cave de Saumur, Chenin Blanc, France, 2020         | 8.50  | 23.25 | 34.00 |
| Muscadet de Servre et Maine, Sur Lie, France, 2020 | 9.00  | 24.50 | 36.00 |
| Taska, Regaleali, Bianco de Sicilia, Italy, 2019   | 9.50  | 25.75 | 38.00 |
| Picpoul de Pinet, Domaine Gaujal, France, 2021     | 9.75  | 26.50 | 39.00 |
| Figini, Gavi di Gavi, DOCG, Piedmont, Italy, 2020  | 10.00 | 27.25 | 40.00 |
| Castro Valdes, Albarino, Rias Baixas, Spain, 2020  | 11.00 | 29.00 | 42.00 |
| Zeni, Vignealte, Lugana DOC, Italy, 2020           | 11.25 | 30.50 | 45.00 |

**SHERRY, PORT & DESSERT WINE 100ml / Bottle**

- Pedro Ximenez 9.75 / 49.00
- La Gitana Manzanilla 6.50 / 32.00
- Tanners LBV Port 2015 7.50 / 56.00
- Noval Tawny Port 10 Y.O. 10.25 / 77.00
- L’Ancienne Cure Monbazillac, 2019 8.00 / 29.00

**THE GUNTON ARMS  
JUNE SUNDAY SAMPLE MENU 2022**

- Portwood asparagus soup 6.00
- Deep fried monkfish cheeks with caper and dill mayonnaise 12.50
- Gunton smoked Loch Duart salmon with Irish soda bread 12.75
- Mixed beets with pickled walnuts and Binham blue 9.00
- Whole dressed Cromer crab 14.50
- Blythburgh pork belly with Bramley apple and pea shoots 10.00

**SUNDAY ROASTS**

- Roast Aberdeen Angus sirloin of beef with Yorkshire pudding 20.50
- Farmhouse chicken for 2/3 people to share, with stuffing and roasted garlic bread sauce 35.00
- All our roasts are served with bunched carrots with chervil, buttered Hispi cabbage and goose fat roast potatoes

- Cod fish fingers with chips and mushy peas 15.00
- Ivor's crab pasta with chilli and coriander 17.00
- Sea trout fillet with seashore vegetables 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
- Barbecue beef brisket with chips and slaw 19.50

- Chips
- Bunched carrots with chervil
- Buttered Hispi cabbage
- 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
- Bread and butter pudding with butterscotch ice 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  | 19.75 | 28.00 |
| Domaine de L’Anglade, Rose, Provence, France               | 8.50  | 22.00 | 32.00 |
| Domaine Saporale Rosé, Vin de Corse Sartene, Corsica, 2020 |       |       | 54.00 |

**RED**

|                                                     | 175ml | 500ml | 750ml |
|-----------------------------------------------------|-------|-------|-------|
| Amanti del Vino Primitivo, Salento IGT, Italy, 2020 | 6.75  | 17.75 | 26.00 |
| Xenysel, Monastrell, Jumilla, Spain, 2020           | 7.25  | 19.25 | 28.00 |
| Marques de Zearra, Rioja, Crianza, Spain, 2016      | 9.00  | 24.50 | 36.00 |
| Domaine Saint Gayan, Cotes du Rhone, France, 2018   | 9.50  | 25.75 | 38.00 |
| Domaine Girard, Malepere, Languedoc, France, 2019   | 9.75  | 26.50 | 39.00 |
| Hors Pistes, Pinot Noir, IPG, Pays D’OC, 2020       | 9.75  | 26.50 | 39.00 |
| Chateau d’Argadens, Bordeaux, France, 2017          | 10.00 | 27.50 | 40.00 |

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—9pm

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