

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 roasted 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	9.25	49.00	
Crémant de Limoux Rose, Languedoc, France	9.75	52.00	
J. Dumangin Cuvée, Champagne, France	13.00	76.00	
WHITE			
	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
WEB MENU JULY 2022**

- Pea and mint soup 6.00
- Whole dressed Cromer crab 14.50
- Pork terrine with cornichons and mixed leaves 9.00
- Gunton smoked Loch Duart salmon with Irish soda bread 12.75
- Mixed beets with pickled walnuts and Binham blue 9.00
- 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 seashore vegetables and Portland cockles 22.00
- Salt beef with horseradish mash and carrots 17.50
- Roast halibut fillet with peas, broad beans and artichoke 24.00
- Barbecue beef brisket with chips and slaw 19.50

- Chips
- Bunched carrots with chervil
- Minted peas and beans
- Wayford bridge tomato and loveage salad
- Mixed leaf and herb salad
- Buttered Maris Peer Potatoes

Sides 3.75 each
Lunch : 12noon - 3pm Dinner: 5.30pm—9.30pm

DESSERTS

- Amedei chocolate mousse 7.50
- Buttermilk pudding with Suffolk raspberries 7.25
- Apricot and almond tart with clotted cream 7.25
- Norfolk strawberry and white chocolate cheesecake 7.50
- Champagne and summer berry 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 Saparale 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

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