

BAR SNACKS AVAILABLE ALL DAY

Chips 2.95 with curry sauce 3.80
 Spicy wild boar sausages with chilli jam 4.20
 Blythburgh pork crackling with apple sauce 3.25
 Aberdeen Angus meatballs with a tomato and basil sauce 5.00
 Cheese on onion puffs 3.50
 Gunton venison sausage roll 3.50

CHAMPAGNE & SPARKLING

	125ml	750ml
Tanners Prosecco Brut, DOC Treviso, NV. Italy	6.00	30.00
Tanners Cava Brut, Traditional Method NV. Spain	6.50	35.00
J. Dumangin Cuvée, Champagne. France		65.00

WHITE

	175ml	500ml	750ml
Rosario, Sauvignon Blanc, Chile. 2016	5.00	14.00	20.00
El Campesino, Unoaked Chardonnay, Chile 2016	5.50	16.00	24.00
Pulenta Estate Pinot Gris, Argentina. 2016	6.00	17.00	25.00
Cave de Saumur, Chenin Blanc, France. 2016	6.50	17.50	26.00
Gavi di Gavi, Bric Sassi, Roberto Sarotto, Italy. 2015	7.00	18.00	27.00
Muscadet de Servre et Maine, France. 2015	7.50	19.00	28.00
Picpoul de Pinet, Domaine de Peyreficade, France. 2016	7.75	21.00	31.00
Lugana DOC, Vigne Alte, Zeni, Italy. 2016	8.00	22.00	32.00

Full wine list available. Wines also available by 125ml glass

Vintages subject to availability

SANDWICHES SERVED UNTIL 5PM

Toasted honey roast ham and Lincolnshire poacher 7.50
 Toasted goat's cheese and slow roast tomato 6.50
 Cod fish finger and mushy peas 7.75
 Toasted salt beef with dill pickle and mustard 7.75

THE GUNTON ARMS**OCTOBER 2017**

Spiced pumpkin soup with cobnuts 5.00
 Prawn and Weybourne crab with seasonal vegetable salad and saffron aioli 12.00
 Blythburgh pork belly with Bramley apple and pea shoots 7.00
 Gunton smoked Loch Duart salmon with Irish soda bread 10.00
 Mixed beets with pickled walnuts and Binham blue 7.50
 Red Deer offal with mustard creamed onions and sage 7.50

FROM THE ELK ROOM FIRE

Sirloin steak 10oz 25.00
 Rib of beef to share 62.00
 Blythburgh pork chop 16.50
 Red Deer Rump 19.00
 Pork and leek sausages with mash and onion gravy 14.50
 Our Aberdeen Angus beef is hung for 28 days.
 All steaks cooked on the open fire are served with goose fat roast potatoes and
 Bramley apple, Béarnaise sauce or Rowanberry jelly

Cod fish fingers with chips and mushy peas 11.50
 Ivor's crab pasta with chilli and coriander 14.00
 Farmhouse chicken, bacon and leek pie 13.00
 Slow roast shoulder of lamb with autumn bubble and squeak 19.00
 Pan fried seatrout fillet with sea shore vegetables and Kings Lynn brown shrimp 17.00
 Roast cod fillet with puy lentils and bacon 17.00
 Gunton venison stew with herb baked dumpling 16.00

Chips

Mixed autumn greens
 Cauliflower cheese £3.25
 Heritage carrots
 Roast butternut squash
 Mixed leaf and herb salad
 Red Duke of York potatoes

All sides 2.95 each

Lunch: 12 noon-3pm Dinner: 6-10pm

DESSERTS

Amedei chocolate mousse 6.00
 Buttermilk pudding with Gunton honeyed fig 7.00
 Victoria plum and almond tart with clotted cream 7.00
 Milk chocolate and ginger cheesecake 7.00
 A shot of Sloe Gin jelly 3.50
 Ice cream and sorbets 2.50 per scoop
 Somerset Capricorn, Wells Alpine & Wensleydale blue with chutney 7.00

ROSÉ

	175ml	500ml	750ml
Gunton Arms House Rose, Provence	4.50	12.00	
Tanners Rose, Cotes de Gascogne, France 2016	6.00	17.50	26.00
Domaine Saporale Rose, vin de Corse Sartene, Corsica 2014			36.00

RED

	175ml	500ml	750ml
Amanti del Vino Primitivo, Salento IGT, Italy. 2015	5.00	14.00	20.00
Efe Monastrell, Bodegas los Frailes, Spain. 2015	5.50	16.00	24.00
Valpolicella Classico, Lena di Mezzo, Italy. 2016	6.50	17.50	26.00
Cotes du Rhone, Domaine Saint Gayan, France. 2015	7.50	20.00	30.00
Chateaux d'Argadens, Bordeaux, France. 2014	8.00	21.50	32.00
Marques de Zearra, Rioja, Crianza, Spain. 2010	8.50	22.00	33.00
Malepere, Domaine Girard, Languedoc, France. 2015	8.75	22.50	34.00
Chénas, Rémi & Paola Benon, Beaujolais, France. 2015	9.00	24.00	36.00

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Vintages subject to availability

TEA & COFFEE

Americano, Cappuccino, Latte, Double Espresso 3.00, Espresso 2.00
 English Breakfast, Cornish Earl Grey 3.00
 Jasmine, Green Tea, Wild Rooibos, Chamomile, Peppermint 3.00
 Hot chocolate 3.00

A 10% discretionary service charge will be added to parties of 8 persons or more

Service not included. All prices are including of VAT

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