

**BAR SNACKS AVAILABLE ALL DAY**

- Chips 5.00 with curry sauce 5.75
- Spicy wild boar sausages with chilli jam 7.00
- Blythburgh pork crackling with apple sauce 6.00
- Lamb kofta with tzatziki and red onion salad 7.00
- Pork croquettes with rhubarb relish 6.00
- Gunton venison sausage roll 5.00

**CHAMPAGNE & SPARKLING**

	125ml	750ml
Tanners Cava Brut, Traditional Method NV, Spain	7.25	37.00
Crémant de Limoux, Languedoc, France	10.00	54.00
Crémant de Limoux Rose, Languedoc, France	10.00	54.00
J. Dumangin Cuvée, Champagne, France	13.50	81.00

**WHITE**

	175ml	500ml	750ml
El Campesino, Unoaked Chardonnay, Chile, 2022	7.75	19.00	27.00
Rosario, Sauvignon Blanc, Chile, 2022	7.75	19.00	27.00
Cave de Saumur, Chenin Blanc, France, 2021	10.00	25.75	37.00
Domaine de L'Anglade, Le Blanc, Provence, France, 2020	10.25	26.25	38.00
Figini, Gavi di Gavi, DOCG, Piedmont Italy, 2022	10.25	26.25	38.00
Muscadet de Servre et Maine, Sur Lie, France, 2022	10.50	27.00	39.00
Picpoul de Pinet, Domaine Gaujal, France, 2022	11.25	29.00	42.00
La Poda, Albarino, Rias Baixas, Spain, 2022	11.50	29.75	43.00
Zeni, Vignealte, Lugana DOC, Italy, 2022	13.00	34.25	50.00
Quincy, Jerome de la Chaise, Loire, France, 2022			50.00
Chablis, Domain Christophe Camu, Burgundy, France, 2022			61.00
Chablis, Daniel-Etienne Defaix, Vieilles Vignes, Burgundy, 2020			68.00
Sancerre, Domaine du Nozay, Loire, France, 2022			72.00
Saint-Veran, Domaine de Fa, Burgundy, France, 2021			75.00
Le Vieux Donjon, Chateauneuf du Pape, Rhone, France, 2021			90.00

**ROSE**

	175ml	500ml	750ml
Domaine de L'Anglade, Rosé, Provence, France	6.00	15.00	
Tanners Rosé, Côtes De Gascogne, France, 2022	8.50	21.75	31.00
Domaine de L'Anglade, Le Rosé, Provence, France	9.75	25.00	36.00
Domaine Saporale Rosé, Vin de Corse Sartene, Corsica, 2021			60.00

Vintages Subject To Availability

For Allergen Information, Vegetarian, Vegan & Children's Menus Please Ask A Member Of Staff.

## THE GUNTON ARMS

### MARCH WEB MENU 2024

- Bread and butter 2.50
- Jerusalem artichoke and truffle soup 7.00
- Beetroot and walnut hummus with feta and flatbread 10.00
- Deep fried monkfish cheeks with caper and dill mayonnaise 13.25
- Gunton smoked Loch Duart salmon with Irish soda bread 14.00
- Mixed beets with pickled walnuts and Binham blue 9.75
- South Creake pork belly with Bramley apple and pea shoots 11.00

**FROM THE ELK ROOM FIRE**

- 10oz Sirloin steak 42.00
- Rib of beef to share 98.00
- South Creake pork chop 23.00
- Gunton venison sausages with mash and onion gravy 18.00
- Gunton red deer rump 30.00
- Our Aberdeen Angus beef is hung for 28 days
- All steaks cooked on the open fire are served with goose fat roast potatoes, Bearnaise, Bramley apple or sloe jelly
- Cod fish fingers with chips and mushy peas 16.00
- Ivor's crab pasta with chilli, garlic and coriander 19.00
- Farmhouse chicken, leek & bacon pie 16.50 (25 minutes)
- Seatrout fillet with seashore vegetables and King's Lynn brown shrimp 25.00
- Slow roast lamb shoulder with Winter bubble and squeak 27.00
- Roast cod fillet with makhani dahl and spinach 26.00
- Braised ox cheek with spinach and cauliflower 18.50
- Honey roast parsnips with thyme
- Mixed Winter greens
- Chantenay carrots with chervil
- Mixed leaf and herb salad
- Chips
- Buttered Maris Peer Potatoes
- Sides 5.00 each

**DESSERTS**

- Chocolate truffle torte with griottine cherries 8.50
- Prune, Armagnac and almond tart with clotted cream 8.50
- Buttermilk pudding with Norfolk rhubarb compote 8.75
- Amaretto cheesecake with raspberry 8.75
- A shot of St Giles gin and blood orange jelly 4.75
- Ice cream and sorbets 4.00 per scoop
- Rosary, Wells Alpine and Harrogate blue with quince cheese 10.25

**RED**

	175ml	500ml	750ml
Amanti del Vino Primitivo, Salento IGT, Italy, 2022	8.75	22.25	32.00
Xenysel, Monastrell, Jumilla, Spain, 2021	8.75	22.25	32.00
Marques de Zerra, Rioja, Crianza, Spain, 2017	10.50	27.00	39.00
Domaine Saint Gayan, Cotes du Rhone, France, 2020	10.75	27.75	40.00
Hautes Pistes, Pinot Noir, IGP, Pays D'OC, 2022	11.25	29.00	42.00
Chateau d'Argadens, Bordeaux, France, 2019	11.25	29.00	43.00
Domaine Girard, Malepere, Languedoc, France, 2020	11.50	29.75	43.00
Chateau Morillion, St-Emilion Grand Cru, Bordeaux, France, 2019			48.00
Domaine de L'Anglade, Merlot, Provence, France, 2019			48.00
Achaval Ferrer, Malbec, Mendoza, Argentina, 2021			51.00
La Fermade Lirac, Rhone, France, 2020			53.00
Julienas, Domaine, du Clos du Fief, Beaujolais, France, 2022			55.00
Sesti Grangiovese, Toscana IGT, Italy, 2021			58.00
Gigondas, Domaine Saint Gayan, Rhone, France, 2018			65.00
Pic Saint Loup, Mas Buruiere, Languedoc, France, 2021			68.00
Bandol, Mas de la Rouviere, Provence, France, 2019			74.00
J.P Moueix, Pomerol, Bordeaux, France, 2020			75.00
L'Aurage, Castillon Cotes de Bordeaux, France, 2018			75.00
Peppoli, Chianti Classico DOCG, Italy, 2021			77.00
L'Hospitalet de Gazin, Pomerol, Bordeaux, France, 2017			86.00
Le Vieux Donjon, Chateauneuf du Pape, Rhone, France, 2020			92.00
Côte Rôtie, Grand Vin des Cotes du Rhone, Rhone, France, 2020			94.00

**RED MAGNUM**

Cabernet Sauvignon, Domaine de Saissac IPG Pays d'Oc, Languedoc, France, 2020	1.5ltr	74.00
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**WATER AID**

Gunton Filtered Sparkling Water - £1 Donation to Water Aid Per Bottle	2.00
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A 12.5% Discretionary Service Charge Will Be Added To Your Bill.  
All Service Charges Are Distributed To The Staff. All Prices Are Inclusive of VAT.

Lunch 12noon—3:00pm Dinner 5.30pm—9.30pm