

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
- Falafel with roasted red pepper 6.00
- Aubergine and feta croquettes with romesco sauce 6.00
- Mixed olives 6.50

**THE GUNTON ARMS
WEB MENU JUNE 2024**

- Bread and butter 3.00
- Asparagus soup 7.00
- Portwood asparagus and feta salad with shallot dressing 14.50
- Whole dressed Cromer crab 16.00
- 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

DESSERTS

- Amedei chocolate mousse 8.50
- Apricot and almond tart with clotted cream 8.50
- White chocolate cheesecake with Norfolk strawberries 8.75
- Buttermilk pudding with raspberries 8.75
- Summer berries in Champagne jelly with vanilla ice cream 8.25
- Ice cream and sorbets 4.00 per scoop
- Rosary, Wells Alpine and Harrogate blue with chutney 10.25

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
Domaine de L'Anglade, Blanc, Provence, France	6.00	15.00	
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, 2022	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 Saparale 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.

FROM THE ELK ROOM FIRE

- 10oz Sirloin steak 42.00
- Rib of beef to share 98.00
- South Creake pork chop 23.00
- Pork and leek sausages with mash and onion gravy 18.00
- Our Aberdeen Angus beef is hung for 28 days
- All steaks cooked on the open fire are served with goose fat roast potatoes, Bearnaise or Bramley apple
- Additional bearnaise 2.50

- 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)
- Sea trout fillet with seashore vegetables and Portland cockles 25.00
- Slow roast shoulder of lamb with Spring bubble and squeak 27.00
- Halibut fillet with Portwood asparagus, peas, broad beans and mint 26.00
- Barbeque beef brisket with chips and slaw 20.50
- Minted peas and beans
- Mixed spring greens
- Chantenay carrots with chervil
- Mixed leaf and herb salad
- Chips
- Buttered Maris Peer potatoes
- Sides 5.00 each

RED

	175ml	500ml	750ml
Domaine de L'Anglade, Rouge, Provence, France	6.00	15.00	
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, 2018	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	42.00
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, 2021			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,			1.5ltr
			74.00

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