

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
- Aubergine and feta croquettes with romesco 6.00
- Gunton venison sausage roll 5.50

**THE GUNTON ARMS
SEPTEMBER 2024 SAMPLE MENU**

- Bread and butter 3.00
- Forest mushroom and tarragon soup 7.00
- Roast Gunton walled garden squash salad with goats curd 11.50
- Deep fried cod cheeks with caper and dill mayonnaise 10.50
- 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
- Victoria plum and almond tart with clotted cream 8.75
- Buttermilk pudding with honeyed fig 9.25
- White chocolate cheesecake with Norfolk strawberries 9.25
- Gunton apple and blackberry jelly with vanilla ice cream 8.50
- 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
Figini, Gavi di Gavi, DOCG, Piedmont Italy, 2023	10.25	26.50	38.00
Muscadet de Servre et Maine, Sur Lie, France, 2022	10.75	27.75	40.00
La Poda, Albarino, Rias Baixas, Spain, 2022	11.50	29.75	43.00
Picpoul de Pinet, Domaine Gaujal, France, 2023	11.75	30.50	44.00
Zeni, Vignealte, Lugana DOC, Italy, 2022	13.50	35.75	52.00
Quincy, Jerome de la Chaise, Loire, France, 2023			52.00
Chablis, Domain Christophe Camu, Burgundy, France, 2023			63.00
Sancerre, Domaine du Nozay, Loire, France, 2022			72.00
Saint-Veran, Domaine de Fa, Burgundy, France, 2021			75.00
Chablis, Daniel-Etienne Defaix, Vieilles Vignes, Burgundy, 2020			79.00
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	
Domaine de L'Anglade, Le Rosé, Provence, France	9.75	25.00	36.00
Domaine Saporale Rosé, Vin de Corse Sartene, Corsica, 2021			61.00

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 and bacon pie 16.50 (25 minutes)
- Seatrout fillet with seashore vegetables and Portland cockles 25.00
- Slow roast shoulder of lamb with walled garden bubble and squeak 27.00
- Cod fillet with spinach and dal makhani 25.00
- Gunton venison stew with a herb baked dumpling 23.00
- Gunton walled garden fire griddled courgettes with oregano
- Mixed summer greens
- Wayford Bridge Tomato and Lovage Salad
- Bunched carrots with chervil
- Mixed leaf and herb salad
- Buttered Maris Peer potatoes
- Chips
- Sides 5.00 each

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

RED

	175ml	500ml	750ml
Domaine de L'Anglade, Rouge, Provence, France	6.00	15.00	
Amanti del Vino Primitivo, Salento IGT, Italy, 2022	9.00	22.50	32.00
Xenysel, Monastrell, Jumilla, Spain, 2022	9.00	22.50	32.00
Marques de Zerra, Rioja, Crianza, Spain, 2018	10.75	27.75	40.00
Domaine Saint Gayan, Cotes du Rhone, France, 2020	11.00	28.50	41.00
Chateau d'Argadens, Bordeaux, France, 2019	11.50	29.75	43.00
Hautes Pistes, Pinot Noir, IGP, Pays D'OC, 2022	11.50	29.75	43.00
Domaine Girard, Malepere, Languedoc, France, 2021	11.75	30.50	44.00
Chateau Puy-Blankquet, St-Emilion Grand Cru, Bordeaux, France, 2018			48.00
Domaine de L'Anglade, Merlot, Provence, France, 2019			48.00
Achaval Ferrer, Malbec, Mendoza, Argentina, 2022			51.00
La Fermade Lirac, Rhone, France, 2021			53.00
Julienas, Domaine, du Clos du Fief, Beaujolais, France, 2022			56.00
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			75.00
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			94.00
Côte Rôtie, Grand Vin des Cotes du Rhone, Rhone, France, 2020			95.00

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.