

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

Gunton venison kofta with tzatziki and red onion salad 7.00

Salt beef croquettes with whole grain mustard mayonnaise 6.50

Stoned mixed olives 6.50

**THE GUNTON ARMS
DECEMBER WEB MENU 2024**

Bread and butter 3.00

Jane Grigson's curried parsnip soup 7.00

Whipped beetroot and walnut hummus with feta and flatbread 11.50

Deep fried monkfish cheeks with caper and bronze fennel mayonnaise 13.50

Gunton smoked Loch Duart salmon with Irish soda bread 16.00

Mixed beets with pickled walnuts and Binham blue 9.75

South Creake pork belly with Bramley apple and pea shoots 11.00

DESSERTS

Chocolate marquis with caramel mandarines 9.50

A Shipwrecked tart with clotted cream 9.00

Gunton honey cheesecake with stem ginger ice cream 9.25

A shot of sloe gin jelly 5.00

Sticky toffee pudding with vanilla ice cream 9.00

Ice cream and sorbets 4.00 per scoop

Rosary, Wells Alpine and Harrogate blue with quince cheese 11.50

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
Rio Andino, Sauvignon Blanc, Chile, 2023	7.75	19.00	27.00
Cave de Saumur, Chenin Blanc, France, 2023	10.25	26.50	38.00
Figini, Gavi di Gavi, DOCG, Piedmont Italy, 2023	10.25	26.50	38.00
Muscadet de Servre et Maine, Sur Lie, France, 2023	10.75	27.75	40.00
La Poda, Albarino, Rias Baixas, Spain, 2023	11.50	29.75	43.00
Picpoul de Pinet, Domaine Gaujal, France, 2023	11.75	30.50	44.00
Zeni, Vignealte, Lugana DOC, Italy, 2023	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, 2021			79.00
Le Vieux Donjon, Chateauneuf du Pape, Rhone, France, 2021			90.00

ROSE

	175ml	500ml	750ml
Tanners Rosé, Côtes De Gascogne, France, 2023	8.75	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			61.00

Vintages Subject To Availability

For Allergen Information Please Scan The QR Code
And Inform Your Server Of Your Specific Allergies**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 19.50

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 3.00

Cod fish fingers with chips and mushy peas 16.50

Ivor's crab pasta with chilli, garlic and coriander 19.00

Farmhouse chicken, leek and bacon pie 17.00 (25 minutes)

Roast monkfish with green peppercorn sauce and sea purslane 28.00

Slow roast shoulder of lamb with Winter bubble and squeak 28.00

Cod fillet with seashore vegetables and dal makhani 25.00

Gunton venison stew with herb baked dumpling 23.00

Sprout tops with chestnuts

Honey roast parsnips with thyme

Heritage Chantenay 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, 2023	9.00	22.50	32.00
Xenysel, Monastrell, Jumilla, Spain, 2022	9.00	22.50	32.00
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, 2020			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, 2023			56.00
Sesti Grangiovese, Toscana IGT, Italy, 2021			58.00
Gigondas, Domaine Saint Gayan, Rhone, France, 2020			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, 2022			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, 2021			95.00

WATER AID

Gunton Filtered Sparkling Water - £1 Donation to Water Aid Per Bottle 2.00

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.