

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 Bramley apple sauce 6.00		
Lamb kofta with tzatziki and red onion salad 7.00		
Aubergine and feta croquettes with romesco 6.50		
Stoned mixed olives 7.00		

SPARKLING			
	125ml	750ml	
Tanners Cava Brut, Traditional Method NV, Spain	7.50	39.00	
Crémant de Limoux, Languedoc, France	10.25	55.00	
Crémant de Limoux Rose, Languedoc, France	10.25	55.00	
Dumangin J. Fils, Premier Cru, Extra Brut, Champagne, France	14.50	87.00	
Vintage, J. Dumangin Cuvée, Champagne, France, 2009		100.00	

WHITE			
	175ml	500ml	750ml
Domaine de L’Anglade, Blanc, Provence, France	6.50	15.50	
El Campesino, Unoaked Chardonnay, Chile, 2023	9.75	24.50	35.00
Rio Andino, Sauvignon Blanc, Chile, 2024	9.75	24.50	35.00
Figini, Gavi di Gavi, DOCG, Piedmont Italy, 2023	10.50	27.00	39.00
Cave de Saumur, Chenin Blanc, France, 2023	10.75	27.75	40.00
Muscadet de Servre et Maine, Sur Lie, France, 2023	11.25	29.00	42.00
La Poda, Albarino, Rias Baixas, Spain, 2023	12.00	31.00	45.00
Picpoul de Pinet, Domaine Gaujal, France, 2023	12.25	31.75	46.00
Zeni, Vignealte, Lugana DOC, Italy, 2023	14.25	37.75	55.00
Quincy, Jerome de la Chaise, Loire, France, 2023		60.00	
Chablis, Domain Christophe Camu, Burgundy, France, 2023		70.00	
Sancerre, Domaine du Nozay, Loire, France, 2023		77.00	
Saint-Veran, Domaine de Fa, Burgundy, France, 2022		79.00	
Chablis, Daniel-Etienne Defaix, Vieilles Vignes, Burgundy, 2021		83.00	
Le Vieux Donjon, Chateauneuf du Pape, Rhone, France, 2021		90.00	

ROSE			
	175ml	500ml	750ml
Domaine de L’Anglade, Rosé, Provence, France	6.50	15.50	
Napier ‘Petite Marie’, Wellington, South Africa 2024	9.75	24.50	35.00
Domaine Saparale Rosé, Vin de Corse Sartene, Corsica, 2021		64.00	
Corkage (Per 750ml Bottle)		35.00	



Vintages Subject To Availability

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

THE GUNTON ARMS	
JULY SAMPLE MENU	
Bread and butter 3.00	
Pea and mint soup 7.50	
Mixed beets with pickled walnuts and Binham blue 10.00	
Deep fried cod cheeks with caper and bronze fennel mayonnaise 12.00	
Guntton smoked Loch Duart salmon with Irish soda bread 16.50	
Crisp halloumi with peas and black seed honey 10.50	
South Creake pork belly with Bramley apple and pea shoots 11.50	
FROM THE ELK FIRE	
10oz Sirloin steak 48.00	
Rib of beef to share 110.00	
South Creake pork chop 24.00	
Pork and leek 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 17.50	
Ivor’s crab pasta with chilli, garlic and coriander 19.00	
Farmhouse chicken, leek and bacon pie 18.00 (25 minutes)	
Pan fried turbot fillet with marsh samphire, dill and cucumber 32.00	
Slow cooked lamb shoulder with summer bubble and squeak 29.00	
Roast fillet of sea trout with seashore vegetables and Kings Lynn brown shrimp 27.00	
Barbecue beef brisket with chips and slaw 24.00	
Minted peas and beans	
Griddled courgettes with oregano	
Bunched carrots with chervil	
Wayford Bridge tomato and lovage salad	
Mixed leaf and herb salad	
Buttered Maris Peer potatoes	
Chips	
Sides 5.00 each	
Lunch 12noon—3:00pm Dinner 5:30pm—9.30pm	

DESSERTS	
Chocolate truffle torte with Griottine cherries 10.00	
Apricot and almond tart with clotted cream 9.50	
White chocolate cheesecake with Norfolk strawberry 9.75	
Summer berries and champagne jelly 9.00	
Buttermilk pudding with walled garden berries 9.25	
Ice cream and sorbets 4.25 per scoop	
Rosary, Wells Alpine and Harrogate blue with chutney 12.00	

RED			
	175ml	500ml	750ml
Domain de L’Anglade, Rouge, Provence, France	6.50	15.50	
Amanti del Vino Primitivo, Salento IGT, Italy, 2023	9.75	24.50	35.00
Xenysel, Monastrell, Jumilla, Spain, 2023	9.75	24.50	35.00
Marques de Zerra, Rioja, Crianza, Spain, 2019	11.25	29.00	42.00
Domaine Saint Gayan, Cotes du Rhone, France, 2021	11.50	29.75	43.00
Domaine Girard, Malepere, Languedoc, France, 2021	12.25	31.75	46.00
Chateau d’Argadens, Bordeaux, France, 2020	12.50	32.50	47.00
Hautes Pistes, Pinot Noir, IGP, Pays D’OC, 2023	12.50	32.50	47.00
Domaine de L’Anglade, Merlot, Provence, France, 2020	12.75	33.00	48.00
Chateau Puy-Blankquet, St-Emilion Grand Cru, Bordeaux, France, 2018			55.00
La Fermade Lirac, Rhone, France, 2021			56.00
Julienas, Domaine, du Clos du Fief, Beaujolais, France, 2023			60.00
Achaval Ferrer, Malbec, Mendoza, Argentina, 2022			61.00
Sesti Grangiovese, Toscana IGT, Italy, 2023			67.00
Gigondas, Domaine Saint Gayan, Rhone, France, 2019			68.00
Pic Saint Loup, Mas Buruiere, Languedoc, France, 2022			72.00
Bandol, Mas de la Rouviere, Provence, France, 2020			79.00
J.P Moueix, Pomerol, Bordeaux, France, 2020			79.00
L’Aurage, Castillon Cotes de Bordeaux, France, 2020			80.00
Peppoli, Chianti Classico DOCG, Italy, 2022			82.00
L’Hospitalet de Gazin, Pomerol, Bordeaux, France, 2018			90.00
Le Vieux Donjon, Chateauneuf du Pape, Rhone, France, 2020			94.00
Côte Rôtie, Grand Vin des Cotes du Rhone, Rhone, France, 2021			95.00
Domaine de Saissac, Cabernet Sauvignon, IPG Languedoc, France, 2020, Magnum 1.5ltr			75.00

WATER AID	
Guntton Filtered Sparkling Water - £1 Voluntary Donation to Water Aid Per Bottle	3.00
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.	