

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		
Chilli and parmesan panisse with a herb aioli 7.00		
Stoned mixed olives 7.50		

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	18.50	
El Campesino, Unoaked Chardonnay, Chile, 2024	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, 2024	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, 2024	11.25	29.00	42.00
La Poda, Albarino, Rias Baixas, Spain, 2024	12.00	31.00	45.00
Picpoul de Pinet, Domaine Gaujal, France, 2024	12.25	31.75	46.00
Zeni, Vignealte, Lugana DOC, Italy, 2024	14.25	37.75	55.00
Quincy, Jerome de la Chaise, Loire, France, 2023			60.00
Chablis, Domain Christophe Camu, Burgundy, France, 2024			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, 2022			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	18.50	
Bernard Van Doren, Le Rose, Maures, Provence, France, 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	
SAMPLE MENU DECEMBER 2025	
Bread and butter 3.00	
Jane Grigson’s curried parsnip 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	
Spiced aubergine salad with yoghurt and flatbread 11.50	
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	
Guntton venison sausages with mash and onion gravy 19.50	
Guntton 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 Rowanberry jelly	
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 (25 minutes) 18.00
Roast cod fillet with dahl makhani and seashore vegetables 29.50
Slow cooked lamb shoulder with winter bubble and squeak 29.00
Pan fried halibut fillet with winter chanterelles and spinach 32.00
Guntton venison stew with herb baked dumpling £24.00

Sprout tops with chestnuts
Honey roast parsnips with thyme
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

DESSERTS	
Chocolate Marquise with caramelised mandarins 10.00	
Sticky toffee pudding with vanilla ice cream 9.50	
Honey cheesecake with stem ginger ice cream 9.75	
A shot of sloe gin jelly 4.75	
A shipwrecked tart with clotted cream 9.50	
Ice cream and sorbets 4.25 per scoop	
Rosary, Wells Alpine and Harrogate blue with walled garden quince cheese 12.00	
Nigel’s Mince Pie £1.25	

RED			
	175ml	500ml	750ml
Domain de L’Anglade, Rouge, Provence, France	6.50	18.50	
Amanti del Vino Primitivo, Salento IGT, Italy, 2024	9.75	24.50	35.00
Xenysel, Monastrell, Jumilla, Spain, 2023	10.00	25.75	37.00
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, 2022			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, 2023			82.00
Chateau Lagrange, Pomerol, Bordeaux, France, 2018			90.00
Le Vieux Donjon, Chateauneuf du Pape, Rhone, France, 2021			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.